

Glass of Champagne on arrival

Amuse Bouche

BREAD

Warm Rolls
Bread Sticks
Flat Bread
Sourdough

FISH

Smoked Salmon
Prawn Cocktail
Smoked
Mackerel Paté
Oysters
on the Half Shell
with Tabasco, Lime
& Mignonette

MAINS

Traditional Norfolk Bronze
Roast Turkey
Honey & Mustard Gammon
Strip Loin of Beef
Beetroot & Nut Roast
Roast Potatoes
Roasted Carrots & Parsnips
Sautéed Brussel Sprouts
Pig in Blanket
Yorkshire Pudding
Stuffing
Red Wine Gravy

BITES

Grilled Mediterranean Vegetables;
Aubergine, Peppers & Courgettes
Meat Platter
Parma Ham, Milano Salami, Bresaola,
Chorizo & Ham Hock Terrine
Hummus
Cornichons
Cream Cheese Stuffed Peppers
Devilled Eggs
Nocerella Olives
Cherry Tomato & Bocconcini Skewers
Mixed Baby Leaves and Rocket
Parmesan Salad

DESSERTS**Christmas Trifle**

A classic trifle, amaretto biscuit
based, raspberry & sherry jelly,
homemade custard, chantilly cream

Sticky Toffee**Christmas Pudding**

Spiced ginger, cinnamon &
date sponge with a rich toffee sauce,
served with ice cream

Festive Crumble

Apple & cranberry crumble,
served with ice cream
and homemade custard

