

Glass of Champagne on arrival

-BREAD-

Warm Rolls Bread Sticks Flat Bread Sourdough

— FISH —

BOTANIC

BRASSERIE & BAR

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

BITES

Grilled Mediterranean Vegetables; Aubergine, Peppers & Courgettes

Meat Platter Parma Ham, Milano Salami, Bresaola, Chorizo & Ham Hock Terrine

Hummus

Cornichons

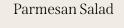
Cream Cheese Stuffed Peppers

Devilled Eggs

Nocerella Olives

Cherry Tomato & Bocconcini Skewers

Mixed Baby Leaves and Rocket





Amuse Bouche

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

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

Vegan options available. Please alert us of any dietary requirements or allergens when booking. All tables have discretionary 12.5% service charge