



PRE CHRISTMAS MENU

From 3rd December

To Start

*Cream of winter spiced sweet potato soup with roast chestnuts with herby croutons, (v)
(gf)*

*Ham hock and Italian parsley terrine with cranberry and ginger relish, thick cut
granary bread (gf)*

*Smoked Shetland salmon and cream cheese timbale, mesclun salad and horseradish
cream, snipped chives (GF)*

Main Course

*Roast Norfolk turkey Paupiette, Apricot & Cranberry Stuffing, Pigs in Blankets, roast
Maris piper spuds and festive vegetables (gf)*

*Grilled Fillet of Shetland Salmon, Linguini Pasta, Sun blush Tomatoes, Basil Pesto &
Sauvignon Cream Sauce*

*Butternut, walnut & Red pepper wellington slice, Roast Maris Piper Spuds and Festive
Vegetables, cranberry gravy (v)*

Dessert

Steamed Christmas fruit pudding with brandy anglaise, Sloe gin syrup.

Chocolate Clementine Tart, Grand Marnier sauce, pistachio cinnamon cream (v, gf)

Sticky toffee pudding, toffee sauce, Bourbon vanilla ice cream, hokey pokey Crumb

Served with Christmas crackers, Mince pies, sweet treats