

FESTIVE FAYRE

3 Course Menu

TO START

THAI SALMON & COD FISHCAKE (pg)

Coriander & Mint Salad,
Lime & Sweet Chilli Sauce

TOMATO & ROAST RED PEPPER SOUP (v) (pg)

Basil, Aged Balsamic,
Freshly Baked
Homemade Bread

MORROCAN SPICED LAMB LOLLIPOPS (pg)

Garlic, Dijon & Lemon Dip,
Herb Pearl Cous Cous

MAINS

ROAST BRONZE NORFOLK TURKEY (pg)

Traditional Trimmings,
Roast Gravy

GRILLED SEA BREAM FILLET (pg)

Salt Cod &
Potato Croquette,
Lemon Steamed Greens,
Celeriac

SMOKED BRIE, LEEK & SPINACH TART (v)

Sautéed Garlic Potatoes,
Baked Stuffed Courgette,
Wild Mushroom Sauce

DESSERTS

INDIVIDUAL CHRISTMAS PUDDING (v) (pg)

Rum & Vanilla Sauce

CHOCOLATE (v)

Brownie, Valrhona
Mousse, Red Velvet,
Berry Textures, Bitter
Chocolate Crumb

BERTRAM'S CHEESE PLATE (v) (pg)

Selection of Biscuits,
Fig & Apple Chutney

