Lunchtime menu

Main course only £18

2 courses £25

3 courses £32

Special dietary requirements can be catered for by request – Standard lunch time menu items also available.

Starters

Roasted carrot and fennel soup with Black bread
Smoked salmon salad with mustard dill potatoes
Chicken liver pate with red onion and chilli marmalade and melba toast

Mains

Traditional roast turkey, cranberry sauce, chestnut stuffing and gravy,

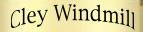
Cranberry, apple twice baked sweet potatoes

Maple pecan crusted salmon

All served with roast potatoes and season vegetables

Desserts

Mulled wine, pear and berry Eaton mess
Millionaires' ice-cream bombe
Christmas pudding with brandy sauce



Evening menu

Set menu £65

Special dietary requirements can be catered for by request - Can't see something that takes your fancy, ask about alternatives.

Served in the bar from 6.30

Canapes and a glass of mulled cider

Starter

Avocado mousse with smoked salmon

Classic prawn cocktail with brown bread and butter

Cranberry, walnut and honey Baked camembert with crostini

Main

Beef wellington – Succulent beef with horseradish, spinach and chestnut stuffing rolled in a herb pancake and puff pastry

Cod en croute – cod fillet with cheesy leek farce and wrapped in puff pastry served on a bed of pea puree.

Mushroom and parsnip and barley strudel

All served with Dauphinoise potatoes and seasonal vegetables

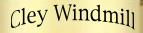
Dessert

Eggnog panna cotta with spiked cranberry sauce served with lemon and rosemary shortbread

Black forest dark chocolate mousse trifles

Gingerbread tiramisu cheesecake

Coffee and mints



Finger buffet

£18 per person - minimum booking of 10 people,

Selection of savouries

Sausage rolls
Devils on horseback
Pesto puff Christmas trees
Cranberry brie puff pastry bite
Smoked salmon and horseradish blinis
Antipasti skewers

Sweet treats

Mini mince pies Mini fruit pavlovas

Finger buffet

£28 per person - minimum booking of 10 people

As above with the addition of

Selection of sandwiches

Roast turkey and cranberry sauce
Prawns Marie-rose with iceberg lettuce
Norfolk dapple and chutney
Smoked ham and tomato
Egg mayonnaise and cress

Additional savouries

Bowl of crisps Cheese straws

Additional sweet treats

Iced Gingerbread stars
Chocolate bourbon pudding biscuits
Mini Christmas scones



Christmas bar menu

Special dietary requirements can be catered for by request

Baked camembert with crostini and crudities

Turkey, stuffing and coleslaw sandwich with crisps

Giant cranberry and chestnut sausage roll with coleslaw

Cheesy garlic pull apart bread

Antipasti with focaccia

Norfolk cheese board

Seasonal afternoon tea-Basic

£20 - minimum booking 6 people

Selection of sandwiches

Sausage roll

Cheese and marmite pinwheel

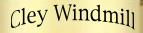
Cheese scone with cream cheese and onion chutney

Cranberry orange scone

Plain scone with clotted cream and strawberry jam

Mince pie

Tea or coffee



Seasonal afternoon tea-Deluxe

£29.95 - minimum booking 10 people

Selection of sandwiches

Turkey with cranberry sauce and lettuce
Smoked salmon and cucumber
Egg mayonnaise and cress
Cheese and Windmill chutney

Savouries

Cheese straw

Puff pastry Christmas tree

Baked brie and cranberry bites

Selection of seasonal scones all served with brandy cream, clotted cream chocolate ganache and jam

Honey spiced walnut and chocolate chip

Orange and cranberry

Christmas pudding

Cakes and sweets

Viennese whirl mince pies

Meringue trees

Eggnog pannacotta shots

Mini chocolate yule logs

Gingerbread and lemon wreath

