

CHRISTMAS

FESTIVE LUNCHESES & DINNERS, OFFICE LUNCHESES, PARTY NIGHTS

STARTERS

Chestnut, butternut squash & apple soup, soured cream & toasted seeds (*v, avail pb, gf*)

Chicken & apricot terrine, plum & apple chutney, toast (*avail gf*)

Smoked trout & horseradish pâté, citrus, fennel & apple salad, toast (*avail gf*)

Baron Bigod brie, malt loaf, pear & chicory salad, clementine & cranberry chutney (*v*)

MAINS

Turkey ballotine with stuffing, wrapped in bacon, pig in blanket, roast potatoes, carrots & parsnips, brussel sprouts & gravy

Slow cooked braised beef in a red wine & port jus, potato gratin, buttered carrot with star anis, green beans (*gf*)

Mushroom & Stilton Wellington, roast potatoes, carrots, brussel sprouts & gravy (*v*)

Roast supreme of salmon, potato gratin, green beans, roasted cherry tomatoes, white wine & cream sauce (*gf*)

DESSERTS

Chocolate & orange brownie, whipped vanilla clotted cream (*v, gf*)

New York baked vanilla cheesecake, mulled wine & winter berry compote (*pb, gf*)

Traditional Christmas pudding with brandy sauce (*v, avail pb*)

Binham Blue & Norfolk Dapple cheeses, celery, nigella & pear chutney, seeded sourdough crackers (*v*)

(v) VEGETARIAN (pb) PLANT BASED (gf) GLUTEN FREE

Can be catered for most dietary needs, discuss with a member of the team