




HOUSE · KITCHEN

CHRISTMAS DINNER 2009

3 Course's = £24.95 per person

Start with Champagne & Canapés @ £10 per Person

Served Monday to Saturday in the House Kitchen from 6 - 10pm



Mushroom & Chestnut Soup, Truffle Oil

Prawns Cocktail, Brandy Mayonnaise

Goats Cheese & Red Onion Salad with Basil Oil

Duck Liver Pate, House Chutney & Toast



Roast Norfolk Black Leg Turkey with all the Trimmings

Roast Leg of Lamb, Roast Vegetables and Mint Masala

Grilled Fillet of Salmon, Crushed New Potatoes, Herb Butter Sauce

Butternut Squash Risotto, Rocket Pesto

Spit Roast Pork, Poor Mans Potatoes, Sage & Onion Stuffing



Christmas Pudding, Brandy Butter


Classic Crème Brulee, Raspberry Compote

Warm Chocolate Brownie, Vanilla Ice Cream

Caramelised Rice Pudding



Coffee & House Mince Pies



For Parties of 10 or
more a discretionary
10% service charge
will be added.