

Christmas Day Menu 2009

Prawn Cocktail

Delicious prawns served on a bed of lettuce and coated in Marie Rose Sauce.

Melon 'Castle Style'

Slices of succulent melon and poached pears coated in a cinnamon syrup and garnished with fresh strawberries and kiwi fruit.

Homemade Smokey Bacon, Courgette Potato And Bean Soup

Homemade using fresh local produce

Blackcurrant Water Ice

Light and refreshing blackcurrant water ice to clear the palette

Roast Norfolk Turkey

Fresh Norfolk Roast Turkey served with a walnut stuffing, bacon wrapped chipolata sausages, coated in a rich English gravy.

Roast Beef and Yorkshire Pudding

Traditional Roast Beef served with Yorkshire Pudding, horseradish sauce and English gravy.

Poached Salmon Antoinette

Salmon stuffed with a mixture of crab, prawns and leeks, poached in a crisp dry white wine and coated in a creamy mornay sauce.

Christmas pudding

Traditional Christmas Pudding served with a rich brandy sauce

Homemade Christmas Cheesecake

Homemade vanilla and black cherry cheesecake served with a black cherry coulis.

Homemade Profiteroles

Homemade profiteroles filled with English pastry cream, coated in a rum chocolate sauce and garnished with toasted almonds.

Cheese And Biscuits

Selection of English Cheeses, served with biscuits and crisp celery

Coffee

Freshly brewed Coffee served with cream and mince pies

£55.95 per person inc. VAT