

Christmas Party Menu 2009

Homemade Smoked Fish Mousse

Smoked fish mousse topped with prawns and a creamy dill sauce garnished with rocket lettuce and tomatoes, served with melba toast.

Melon 'Castle Style'

Succulent slices of melon with oranges and apples and coated in an orange coulis.

Stilton, Mushroom and Pepper Pancakes

Homemade layered pancakes filled with mushrooms, sweet peppers and stilton, coated in a chive and stilton sauce.

Blackcurrant Sorbet

Light and refreshing blackcurrant water ice to clear palette

Homemade Norfolk Vegetable Soup

Thick vegetable soup using locally grown produce, served with herb and croutons.

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.

Roast Norfolk Turkey

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

Braised Venison

Venison braised in red wine and shallot and covered with a thyme puff pastry case.

Christmas pudding

Traditional Christmas Pudding served with a rich brandy sauce

Classic Trifle

Traditional homemade trifle just like mother used to make!

Homemade Profiteroles

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

Coffee And Mince Pies

£23.50 per person