



# Boxing Day Menu 2018

Three courses: £30.00pp

(see terms and conditions overleaf)

## Starters

Spiced parsnip soup with herb croutons

Homemade pate with onion marmalade and Melba toast

Smoked salmon and prawn cocktail parcel with cucumber dill salad and citrus dressing

Caramelised shallot and goat's cheese torte tatin with balsamic syrup and baby leaves

## Main Courses

(all served with seasonal vegetables)

30 day matured roast Longhorn beef (Willow Brook Farm) with Yorkshire pudding, duck fat roast potatoes and red wine gravy

Roast free range (Dingley Dell) loin of pork with Yorkshire pudding, roasted potatoes and a rich gravy

Roasted crown of Norfolk turkey with sage and onion stuffing, pig in blankets, duck fat roast potatoes, Yorkshire pudding and traditional gravy

Madras spiced chickpea and lentil cottage pie topped with cheddar mash

Pan-fried salmon with fondant potato, wilted spinach and a white wine, dill and chive sauce

## Desserts

Sticky toffee pudding with rum and raisin ice cream and toffee sauce

Selection of English cheeses with homemade ale chutney, grapes and biscuits

Dark chocolate brownie with pistachio ice cream and chocolate sauce

Baileys crème brulee and shortbread biscuit

Selection of ice creams and sorbets (Please enquire for available flavours)

### Terms and Conditions

All meals must be pre-booked and pre-ordered. In order to secure your booking we require a £10 deposit per person.

If a cancellation occurs more than 24 hours prior to the booking, the deposit will be refunded in full for that person. If a member of the party does not attend or cancels less than 24 hours in advance the party will be charged in full for their meal. This will be added to the final total and would be at the discretion of the group organiser to recover the money charged.

Deposits can be paid by cash or over the phone by credit or debit card. We do not accept cheques.

