



## Christmas Party Menu

£25.95 per person

Chef's appetiser

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Maple marinated wood pigeon breast, sweet potato & pecan, griottine cherries (G)

Veloute of button mushroom with white truffle & Parmesan (V)

Scottish smoked salmon & cream cheese, rocket, lemon & capers (G)

Rillette of confit Gressingham duck, beetroot puree, Sherry soaked golden raisins (G)

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Roast breast of Bronze Norfolk turkey,

Winter vegetables, roast potatoes, stuffing, pigs in blankets, turkey jus

Twice baked goats cheese soufflé, caramelised walnuts, sprout salad (V)

Grilled fillet of wild sea bream, cauliflower, creamed cabbage, sweet paprika oil

Slow roast belly of Blythburgh pork,

crackling, black pudding, caramelised apple, pork reduction

All served with seasonal vegetables & roast potatoes

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Homemade Christmas pudding, brandy anglaise (N)

Mango, lime & pine nut Bavarois, blackcurrant sorbet (V)

Chocolate délice, honeycomb, salted butter caramel

Poached & roasted pineapple, coconut sorbet (V/G)

Mrs Temples cheese selection with oatcakes & Christmas chutney

Norfolk blue, Walsingham, White lady

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Coffee & petit fours

**Available for parties of 4 or more Monday – Friday from 30th November 24th December**

**Menu must be taken by the whole table.**

**A £10-00 deposit per person is required to confirm booking\***

**A menu pre-order will be required a minimum of 7 days before party date.**

An optional 10% service charge will be added to tables of 10 or more

V denotes vegetarian, G denotes gluten free, N indicates that nuts are present. If you have a food allergy please inform us.