



## CHRISTMAS FUNCTION SET MENU 2017 £46

### STARTERS

Roasted celeriac soup, pear dressing  
Smoked salmon rillette, sweetcorn fritter, dill dressing  
Spiced potted Waveney Valley pork, apple, toasted onion bread  
Twice baked wild mushroom soufflé, roasted Jerusalem artichokes, crispy kale

### MAINS

Roasted Castlemead turkey, sweet potato mash, Brussels tops & roasted chestnuts  
Pan-fried fillet of bream, butternut dumplings, spinach, clam butter sauce  
Cardington grass-fed beef rib fillet, beetroot gratin, Savoy cabbage, wild mushroom jus  
Roast cauliflower tart, caramelised onions, Medjool dates, Pecorino

### SIDES

Brussels sprouts & bacon  
Roast potatoes  
Truffle neaps

### PUDDINGS

Hot chocolate & almond pudding, clementines, milk ice cream  
Bramley apple pie, caramelised chestnuts, cinnamon parfait  
Christmas pudding, custard, whiskey ice cream  
Selection of British cheese, fruits & biscuits ( £4 Supplement )

*Please inform a member of staff if you have any dietary requirements.*



## CHRISTMAS FUNCTION SUNDAY SET MENU 2017 £39

### STARTERS

Roasted celeriac soup, pear dressing  
Smoked salmon rilette, sweetcorn fritter, dill dressing  
Spiced potted Waveney Valley pork, apple, toasted onion bread  
Twice baked wild mushroom soufflé, roasted Jerusalem artichokes, crispy kale

### MAINS

Castlemead turkey  
Millers of Speyside dry-aged beef sirloin  
Salt marsh lamb  
*Served with traditional trimmings & seasonal vegetables*

### PUDDINGS

Hot chocolate & almond pudding, clementines, milk ice cream  
Bramley apple pie, caramelised chestnuts, cinnamon parfait  
Christmas pudding, custard, whiskey ice cream  
Selection of British cheese, fruits & biscuits ( £4 Supplement )

*Please inform a member of staff if you have any dietary requirements.*



## CANAPÉ LIST

*Priced at £1.75 per piece, a minimum order of 20 per variety is required*

### SAVOURY

Smoked aubergine, red onion palmier, pine nut dressing

Manouri & courgette fritter, date yoghurt

Chickpea & vegetable fritter, spiced tomato

Tomato, black olive, caper, basil & mozzarella tart

Pulled pork croquette, romesco sauce

Scotch Olive

Salt cod croquette, smoked aioli

Smoked mackerel pâté, beetroot & horseradish, rye

Smoked salmon croque monsieur

Wild mushroom & chestnut croquette, cranberry relish

### SWEET

Sour cherry & pistachio fudge

Caramel chocolate shortbread

Meringue, passion fruit curd, cream

Salted chocolate brownie

Raspberry Swiss roll, lemon curd Chantilly

Mascarpone & passion fruit cheesecake

Cinnamon palmier, coffee cream

Apple & frangipane tart

*Priced at £2.25 per piece, a minimum order of 20 per variety is required*

### SAVOURY

Black pepper lamb loin, cauliflower, toasted brioche

Mini beef burger, baby gem & green peppercorn mayonnaise, tomato relish

Crispy spiced prawn, pancetta, citrus & tomato jam

Mini turkey burger, mulled shallot & fig pickle, smoked almond mayonnaise

Middle White pork sausage roll, clementine chutney

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## CANAPÉ LIST

### COLD

Smoked aubergine, red onion palmier, pine nut dressing

Juniper cured beef, horseradish cream & duck fat toast

Black pepper lamb loin, cauliflower, toasted brioche

Smoked mackerel pâté, beetroot & horseradish, rye

### HOT

Manouri & courgette fritter, date yoghurt

Tomato, black olive, caper, basil & mozzarella tart

Chickpea & vegetable fritter, spiced tomato

Mini beef burger, baby gem & green peppercorn mayonnaise, tomato relish

Scotch Olive

Pulled pork croquette, romesco sauce

Smoked salmon croque monsieur

Salt cod croquette, smoked aioli

Crispy spiced prawn, pancetta, citrus & tomato jam

Mini turkey burger, mulled shallot & fig pickle, smoked almond mayonnaise

Middle White pork sausage roll, clementine chutney

Wild mushroom & chestnut croquette, cranberry relish