



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

Juniper cured beef, horseradish cream & duck fat toast

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



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