



2 Course Dinner £24.95

3 Course Dinner £29.95

To Start

Vegetable & Barley Broth, *herb croutons*

Smoked Mackerel & Orange Pate, *beetroot, horseradish cream, Melba toast*

Galantine of Game & Poultry, *spiced cranberry chutney*

Garlic Mushrooms on Toasted Brioche, *crumbled Cropwell bishop stilton*

Main Course

Roast Crown of Norfolk Turkey, *apricot & thyme stuffing, bacon roll, pan juices*

Sirloin of Beef, *parsnip dauphinoise, sauté Leeks, caramelised shallot & rosemary jus*

Herb Crusted Fillet of Pollock, *courgette Provençale, tomato & tarragon veloute*

Twice Baked Goats Cheese Soufflé, *lemon pesto cream, apple & walnut salad*

Accompanied by Roast Potatoes, Honey Roasted Roots, Sauté Sprouts with Smoked Bacon & Chestnuts

Dessert

Traditional Quorndon Christmas pudding, *Vanilla & Brandy Sauce*

Baked Vanilla Cheesecake, *Raspberry Sorbet, Vanilla Macaroon*

Passionfruit Crème Anglaise, *macerated pineapple & kiwi, Viennese biscuit*

Trio of British Farmhouse Cheeses, *flavoured wafers, celery, grapes*

To Finish

Tea, Coffee & Mini Mince Pies