## £79.95 ADULTS £29.99 CHILDREN 10 & UNDER

tmas menu

## STARTERS

Aubergine & Sweet Red Pepper Soup, hazelnut & lemon pesto (v) Panko Coated Crab Cakes, shellfish bisque, salmon roe Pressed Ham Hock with parsley & capers, piccalilli, grated egg salad Herb Rolled Goat's Cheese, beetroot puree, roasted garlic mayonnaise, candied pecan nuts, (v)

## ΜΑΙΝ

**Roast Crown of Norfolk Turkey,** marmalade stuffing, bacon roll, cranberry & bread sauces, pan roast juices

**Roasted Sirloin of Beef,** parsnip & horseradish potato, yorkshire pudding, caramelised shallot

Fillet of Seabass, smoked potato, broad bean with lime, chilli & chorizo butter Sweet Potato Gnocchi, baby spinach, rosemary & parmesan sauce, truffle oil, toasted pine nut (v)

**Smoked Salmon Salad,** new potatoes, radish, scallions, dill & lemon crème fraiche

Accompanied by roast potatoes, honey roasted roots, & sautéed sprouts with smoked bacon & chestnuts

## DESSERT

Traditional Quorndon Christmas Pudding, brandy sauce (v) Blackberry Delight (delice, ripple ice cream, fool) with hazelnut biscuits (v) Lemon Curd Meringue Tart, raspberry sorbet, almond cream (v) Selection of Artisan Cheeses, flavoured wafers, celery, grapes, chutney (v)

(v) Suitable for Vegetarians

QUORN GRANGE HOTEL 88 WOOD LANE LE12 8 DB 01509 412167

