

# FESTIVE LUNCH

## STARTER

Spicy Butternut Squash Soup Topped with Parsnip Crisps

Individual Fish Pie in a Creamy Mustard Sauce topped with Potato served with a Dill Cream Sauce

Chicken and Smoked Ham Hock Terrine with Pickled Vegetables

Binham Blue, Fig and Pomegranate Salad with Candied Beetroot Crisps

## MAIN COURSE

Baked Cod on Vegetable Ragu with Minted New Potatoes

Roast Norfolk Turkey served with a Chipolata Sausage, Roasted Garlic and Pancetta Stuffing and Game Chips

Wild Boar Sausages on Bubble and Squeak Mash, Topped with Sticky Onions with Red Wine Sauce

Pastry Puff Filled with Wild Mushrooms, Onions, Spinach, Potato and Sage served with a Tomato Chutney (VG)

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Served with a Selection of Seasonal Vegetables and Potatoes

## DESSERTS

Christmas Pudding with Rum Sauce

Irish Cream and Chocolate Tart with Toffee Sauce topped with Homemade Vanilla Seed Ice Cream

Blackcurrant Delice with Toasted Coconut, Blackcurrant Gel and Homemade Coconut Ice-Cream (VG, GF)

## TO FINISH

Coffee and Hand-Finished Mince Pies

2 Courses.....£25.75 per person

VG - Vegan | GF - Gluten Free | VE - Vegetarian