

Starters

Locally Smoked Prawns and
Smoked Salmon
with Crusty Granary Bread
and Butter.



Homemade Pheasant and
Cornfed Chicken Terrine with
Redcurrant and Rosemary
Confit.



Broccoli, Bramley
and Stilton Soup.



Iced Trio of Melon and Lemon
Sorbet with Orange and
Ginger Dressing.

Main Course

Roast Norfolk Turkey with Bacon and
Chipolata Roll, Chestnut and Pork
Stuffing, Roast Potatoes, Seasonal
Vegetables, Bread Sauce and
Cranberry Sauce.



Game Pie made with a tasty
Suet Crust and served with
Seasonal Vegetables and Stilton
Croquettes.



Hot and Sour Monkfish
Tempura on a bed of Jasmine
Rice.



Slow Roast Pork Belly with Pear and
Walnut Stuffing, Crispy Crackling,
Bubble and Squeak. Served with a
Honey and Coarse Mustard Gravy.



Creamy Wild Mushroom Vol Au Vent
With Roast Garden Vegetables and
Garden Herbs.

Desserts

Mrs. Cairns' Matured Christmas
Pudding, Homemade and served with
Brandy Sauce.



Warm Chocolate Brownie with
White Chocolate Sauce and Vanilla
Ice Cream.



Christmas Cake Ice Cream with an
Orange and Cinnamon Shortbread
Biscuit.



A Selection of Regional Cheeses with
Grapes and Crackers.