

THREE COURSE BUFFET LUNCH MENU

STARTER

Celeriac, Spinach and Potato Soup with Mint Gremolata (VEGAN)

Garlic croutons and homemade bread selection

MAIN COURSE

Norfolk Roast Crown of Turkey

with sage and onion stuffing, pig in a blanket and rich gravy

Leek and Walnut Puff Pastry Tartlet

with Camembert cheese and caramelised red onion

Sea Bream

with fennel, new potatoes, caper butter sauce, lemon and parsley

SIDES

Honey Roasted Roots with Beets and Sage

Celery Salt Roasted Potatoes

Orange and Thyme Braised Cabbage

Seasonal Salad Selection

DESSERT

Warm Christmas Pudding Sponge

with toffee sauce and brandy cream

Baked Caramel Cheesecake

with ginger crumb, toffee sauce and honeycomb