

## **Boxing Day Lunch Menu 2018**

### **To Start**

Velouté of Sweet Potato  
Onion bhaji, curry oil

Terrine of Ham Hock and Pea  
Goats cheese curd, piccalilli couli, honey and mustard dressing

Parfait of Duck Liver  
Red onion and raisin chutney, orange and apple salad, toasted brioche

Salad of Prawn Cocktail  
Buttered wholemeal bread, Marie Rose sauce

‘Crispy’ Goujons of Plaice  
Mashed minted peas, lemon and chive mayonnaise

Toasted Onion Bruschetta of Field Mushrooms  
Crumbled goats cheese, pickled beetroot and grape salad, house dressing

### **Mains**

#### ***From the Carvery***

Roast Sirloin of Local Beef  
With Yorkshire Pudding

Roast Boneless Cockerel  
Apricot, Citrus and Sage Stuffing

Roast Leg of Lamb  
Infused with Mustard, Honey and Cracked Black Pepper

With a choice of

Roast Potatoes  
Roast Beetroot, Butternut Squash and Red Onions  
Broccoli and Stilton Cheese  
Buttered Savoy Cabbage, Leeks and Bacon  
Carrot and Swede Mash

#### ***From the kitchen***

Confit Leg of Duck  
Cassoulet of butter beans and chorizo, swede fondant

Braised Belly of Pork  
Spring onion mash, roasted roots, apple puree, jus

Supreme of Hake  
Fondue of baby potato, leeks and prawns

Fillet of Bream  
Potato bravas, roasted fennel, red wine jus

Spicy Bean and Vegetable Curry  
Mango chutney, basmati rice, chotta naan

### **Desserts**

Warm Apple and Raisin Sponge  
Rhubarb compote, toffee custard

White Chocolate and Vanilla Brûlée  
Chocolate chip cookie

Lemon and Lime Delice  
Stewed berry compote, toasted marshmallows, crumbled biscuit

Rich Orange and Chocolate Torte  
Chocolate ganache, praline ice cream

After Eight's Sundae  
Chunky After Eight's pieces, Chantilly cream, vanilla ice cream, chocolate sauce and mint syrup,  
mini marshmallows

Blackcurrant Mousse  
Champagne sorbet, Kirsch cherries

Norfolk and British Isle Cheeses  
Fruit chutney, celery, grapes and biscuits