



DUKE & DUCHESS

CHRISTMAS MENU 2016

3 courses - £29.95 per person



STARTERS

Honey roasted parsnip and chestnut soup (v)

Smoked salmon and rocket salad served with brown bread, horseradish
crisps and lemon & caper butter

Ham hock terrine with rustic bread and homemade piccalilli

Salad of beetroots served with walnut coated goat's cheese (v)

MAINS

Traditional Norfolk free range bronze roasted turkey with all the
trimmings

Baked fillet of line caught Sea bass with creamy parsley
mash and seasonal vegetables

Wild mushroom and baby spinach Risotto served with shaved parmesan (v)

Slow cooked blade of beef served with roasted potatoes, French beans and
rich red wine gravy

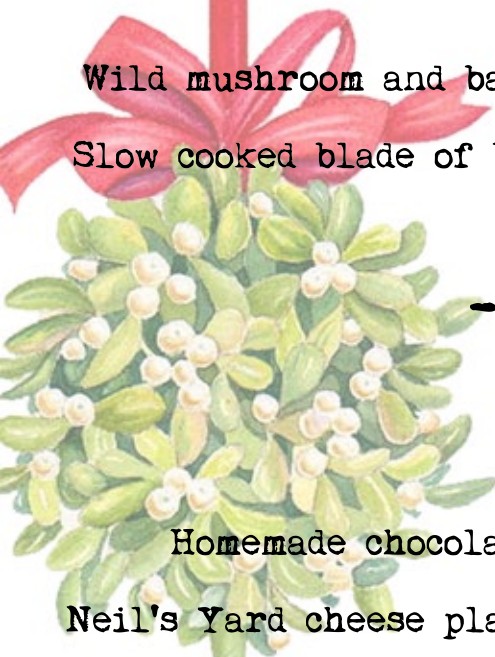
DESSERTS

Xmas pudding with custard

Homemade chocolate and praline brownie with vanilla ice cream

Neil's Yard cheese platter, celery, grapes and quince jelly (£3 supplement)

Sticky figgy pudding with caramel sauce and vanilla ice cream





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Canape menu - £3.50 for 2 canapes. Selection of 6



Chicken liver foie gras parfait with chutney

Roast turkey and cranberry sauce

Caramelised butternut squash parcels

Homemade salmon gravalax

Pulled pork and apple sauce

Goat cheese with red onion marmalade

Smoked salmon and caper yogurt

Smoked duck breast and gremolata

Vegetable frittata

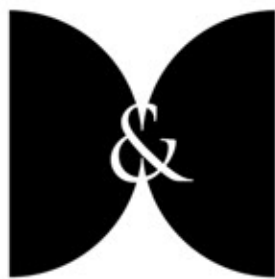
Mini cheeseburgers

Mini chicken burgers with spicy mayo

Chicken goujons with sweet chilli sauce

Bruschetta





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Buffet Menu - £19.95 per person for party of minimum 20 people



Slow cooked blade of beef served with roasted potatoes,
French beans and rich red wine gravy

Baked fillet of line caught Sea bass with creamy
parsley mash and seasonal vegetables

Wild mushroom and baby spinach Risotto served
with shaved parmesan

Traditional Norfolk free range bronze Turkey with all
the trimmings

Xmas pudding with custard

Homemade chocolate brownie

