

CHRISTMAS PARTY

2 COURSES £28.95 3 COURSES £34.95



STARTERS

Tomato and Basil Soup

Tomato & basil soup, crusty baguette

Baked Ham Gratin

slow cooked ham hock baked in a cheese & herb sauce topped with pangrattato, piccalilli

Calamari

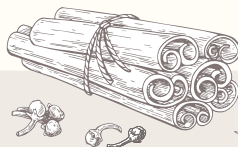
Deep fried squid with spiced mayonnaise, lime

Camembert Wedges

Camembert wedges coated in panko breadcrumbs, festive cranberry dip

Button Mushrooms

In a creamy garlic sauce, pangrattato, herbs & crusty baguette



MAINS



8oz Sirloin or Ribeye (£5 SUPPLEMENT)

Chargrilled Sirloin or Ribeye cooked to your liking, served with fries & peppercorn sauce

8oz FILLET £9.00 SUPPLEMENT

Norfolk Turkey

Roast turkey, roast potatoes, pigs in blankets, roast carrots and parsnips, green cabbage, stuffing & gravy

VEGETARIAN OPTION AVAILABLE

Festive Burger

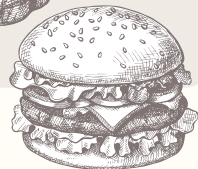
Brioche bun, 2 beef patties, sliced soft cheese, smoked bacon, turkey, stuffing, cranberry sauce, served with fries

Salmon

Oven roast salmon fillet, crushed new potatoes, tenderstem broccoli & white wine cream sauce

Cauliflower Curry

In a Keralan curry sauce, sticky jasmine rice, almonds, coriander & roti



DESSERTS

Christmas Pudding

mixed spiced fruits & brandy pudding, served with brandy cream

Sticky Toffee Pudding

Sticky toffee pudding served with a silky toffee sauce, marinated medjool dates, vanilla ice cream

Middletons Christmas Sundae

Chocolate brownie chunks, vanilla ice cream & whipped cream drizzled in chocolate sauce, wafer

New York Cheesecake

Creamy baked cheesecake on a biscuit base, vanilla ice cream, strawberries

Ice Creams

Rum & Raisin, Strawberry Compote, Vanilla Pod, Chunky Chocolate

 CONTAINS NUTS  VEGETARIAN

 GLUTEN FREE  VEGAN

 GLUTEN FREE ALTERNATIVE AVAILABLE



ALLERGENS

IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENT,
PLEASE INFORM A MEMBER OF STAFF OR ASK FOR MORE INFORMATION.