



# The Oliver Twist

## Christmas Day

### STARTERS

**£90.00 Per Person**

#### ***Fresh Bread***

*A selection of homemade focaccia Breads  
Served with oil and balsamic*

#### ***Duck Liver Pate***

*Our homemade duck pate made with a hint of orange, served with a sticky fig jam and hot toast*

#### ***Cream of Vegetable Soup***

*Served with freshly baked Bread*

#### ***Prawn Cocktail***

*freshwater prawns bound in a Marie Rose sauce served with fresh crisp lettuce, served with homemade wholemeal bread*

### MAIN COURSE

#### ***Roast Norfolk Turkey***

*Free range turkey gently roasted with a seasonal stuffing, roast potatoes, chipolata wrapped in bacon, seasonal vegetables, and cranberry sauce*

#### ***Vegetarian Wellington***

*Filo pastry parcel filled with roasted vegetables and cashew nuts, served on wilted spinach with a roasted red pepper and tomato sauce*

#### ***Salmon Fillet***

*Pan fried with wilted spinach, fine green beans, and a tomato dressing*

#### ***Pork Belly***

*Slow cooked pork belly, black pudding, red wine sauce, wilted spinach, and a creamy mustard mash*

#### ***Roast Rump of Beef***

*Prime Rump of beef roasted with thyme and garlic served with roast potatoes, Yorkshire pudding, seasonal vegetables, and horseradish sauce*

### DESSERTS

#### ***Christmas Pudding***

*A rich homemade steamed Fruit Pudding served with a homemade Brandy sauce*

#### ***Homemade Dark Chocolate Brownie***

*Served with Chocolate Sauce and Salted Caramel Ice Cream*

#### ***Eton Mess***

*Meringue pieces served with a fruit coulis, Raspberries and Chantilly cream*

#### ***Cheese & Biscuits***

*A selection of continental and English cheeses  
served with savoury biscuits, grapes, apple, celery, and homemade chutney*

### FRESHLY GROUND COFFEE