

Christmas Party Menu

£27.99 per person

The Oliver Twist
Country Inn

STARTERS

Cream of Vegetable Soup

Served with crispy croutons and freshly baked bread

Mushrooms on Toast (V)

Mushrooms, shallots, and garlic pan fried with truffle oil and fresh double cream served on toasted sour dough and topped with parmesan cheese

Smoked Haddock Fishcake

Served with mixed leaves and home-made sweet chilli sauce

Chicken Liver Pate

Home made chicken liver pate, served with a fig jam and toast

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

Nut Roast

A vegetarian nut roast served with roasted vegetables and a leek and shallot gravy

Salmon Fillet

Pan fried with wilted spinach green beans and drizzled with a tomato dressing

Pork Belly

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

DESSERTS

Homemade Christmas Pudding

A rich fruit pudding slowly steamed served with a homemade brandy sauce

Toffee & Honeycomb Cheesecake

A crumbly biscuit base with a creamy cheese filling, honeycomb pieces, toffee sauce topped with Chantilly cream and homemade honeycomb

Eton Mess

Pieces of Meringue served with a fruit coulis fruits from the forest and Chantilly cream

Sticky Toffee Pudding

A sticky toffee sponge topped with toffee sauce, smothered with a creamy vanilla custard

(Pre-orders may be recommended for larger groups)