



The Oliver Twist

Christmas Day

STARTERS

£75.00 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

Fresh Fruit Meringue

Meringue pieces served with a fruit coulis fruits from the forest 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