

## Set Menu Frosty

### Starters

Honey glazed ham hock terrine with winter chutney and hot toast <sup>(GFA)</sup>

Trio of cured salmon gravlax with hot toast and a citrus mayonnaise <sup>(GFA)</sup>

Rosemary infused, baked camembert with spiced fruit chutney and crusty bread <sup>(V)</sup>

### Mains

Oven roasted duck breast on a medley of roasted root vegetables with a port and red currant jus <sup>(GF)(DF)</sup>

Pan fried fillet of sea bass with a lemon and caper butter, garlic and thyme roasted new potatoes and seasonal vegetables <sup>(GF)</sup>

Traditional roast Norfolk turkey with all the seasonal trimmings <sup>(GFA)</sup>

Wild mushroom and champagne risotto topped with vegan hard cheese, rocket and served with garlic bread <sup>(VG)(GF)</sup>

### Desserts

Cranberry, vodka and orange cheesecake served with pouring cream

Cinnamon, apple and sultana crumble <sup>(VG)</sup> with custard

Salted caramel and chocolate tart served with raspberry sorbet

A selection of cheese served with chutney and biscuits <sup>(V)</sup>

Tea or coffee and a mince pie

2 courses £22.50 per person

3 courses £28.50 per person

(Gratuities at your discretion)

### Proprietor: Simon Peck

V - Vegetarian | VG - Vegan | VA - Vegan Alternative | GF - Gluten free | GFA - Gluten free alternative | N - Contains nuts | DF - Dairy free

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