

For parties of 12 or more

## Set Menu Rudolph

### Starters

Filo king prawns with a sweet chilli dipping sauce <sup>(DF)</sup>

Tempura battered cauliflower, tossed in a maple and garlic marinade topped with spring onions, chillies and fresh rocket <sup>(VG)</sup>

Duck liver and orange pâté served with homemade chutney and hot toast <sup>(GFA)</sup>

### Mains

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

Smoked haddock and prawn tartiflette topped with breadcrumbs and brie served with a medley of green vegetables and crusty bread

Pan fried duck breast with a cherry and port reduction, sauteed potatoes and a medley of winter vegetables <sup>(GF)(DF)</sup>

Goat's cheese, red onion chutney and pepper tartlet served with red pepper coulis, garlic and thyme roasted new potatoes and a medley of winter vegetables <sup>(VGA)</sup>

### Desserts

Lemon meringue pie with raspberry sorbet

Traditional Christmas pudding with brandy sauce <sup>(VGA)(N)</sup>

Spiced apple and sultana crumble with hot custard <sup>(VGA)(GFA)</sup>

2 courses £26.50 per person

3 courses £35.00 per person

(Service not included)

**Head Chef: Simon Askew**

**Proprietor: Simon Peck**

V – Vegetarian | VA – Vegetarian Alternative | VG – Vegan | VGA – Vegan Alternative | GF – Gluten free | GFA – Gluten free alternative |

N – Contains nuts | DF – Dairy free