

Christmas Day £64.95 per person

Hot Entree Platter

Panko Salmon and Cod Patties

Panko Fried, Homemade fresh salmon and cod cake, with red peppers and dill

Truffle and Mushroom Parmesan Balls

Chef's Handmade recipe of Exotic mushrooms, with truffle pate, blended with Parmesan, fried to a crisp golden texture

Mixed Herbs Murgh Tikka

Succulent chicken tikka in a creamy marination of Greek Yogurt, fresh herbs & spices

Pudina Lamb Chops

Slow cooked Tandoori Lamb Chop in a rich marinade of Greek Yogurt, Ginger Garlic, Fresh Mint and Masalas

King Prawns 65

Butterfly King Prawns tossed in the Chef's exotic combination of Freshly ground spices, curry leaves and mustard seeds

Main Course

(Please choose one)

Norfolk Free Range Roast Turkey

Crown of English Turkey, goose fat roasted potatoes, maple roast parsnips, Seasonal vegetables, pigs in blanket, stuffing and gravy

Chicken Tikka Masala Platter

A favourite meal with Basmati Rice, Onion Bhaji, Buttered Baby Naan, Poppadum and Mango Chutney

Slow Cooked Rosemary and Mint Lamb Shank Roast

Braised shank of lamb, served with traditional roast accompaniments

(V) Jewelled Nut Roast

A Classic Nut Roast, with exotic nuts, butternut squash, sweet potatoes, cranberries, Cheddar and onion marmalade served with traditional accompaniments

Pan Seared Sea Bass with Burgundy Wine and Herb Butter

Fillet of Sea Bass, pan seared in a creamy white wine sauce with garlic, Lemon juice, herbs and capers, served with traditional roast accompaniments

Desserts

(Please choose one)

Christmas Pudding with Cherry Ice Cream and Caramel Sauce

Warm Chocolate Fudge Cake with Rich Vanilla Ice Cream

Italian Chocolate Fondant with Dairy Ice Cream

Banoffee Pie Salted Caramel Cheesecake

Raspberry & White Chocolate Cheesecake