



the hoste

Christmas Day Lunch Menu

To Start

Parfait of chicken and duck liver, Cumberland sauce, toasted locally baked brioche (m,e,g,su)

Or

Locally smoked salmon, Cromer crab, Norfolk quail eggs, leaf salad, lemon (m,e,f,cr)

Or

Chicken & woodland mushroom consommé (su)

To Follow

Roast free range Norfolk turkey, stewed cranberries, apple & ginger stuffing, bread sauce, Brussels sprouts, roast parsnips, chestnut & cranberry chipolatas (m,g,e,n)

Or

Grilled sea bass, potato & pancetta terrine, buttered spinach, baby leeks, red wine sauce (m,g,su,f)

To Finish

Steamed Christmas pudding, vanilla custard or brandy butter (,m,e,su,g)

Or

Warm chocolate fondant, iced peanut parfait, honey comb (m,pe,n,e,g,su)

Coffee & mince pies (m,g,su,e)

£95 per person/ £50 per child