Starters

Homemade Vegetable Soup

Deep fried Camembert with cranberry sauce

Creamy Garlic Mushrooms on Bruchetta

North Atlantic Prawn & Smoked Salmon Cocktail

Richards own Chicken Liver Pate

Main Course

Roast Norfolk Turkey with pig in blanket & homemade stuffing

Pork Loin with a Pepper Sauce

Braised Local Pheasant with Bacon in Red Wine Gravy

Filleted Sea Bass Puttanesca sea bass on tagliatelle with tomato,caper & black olive sauce

Roasted Mediterranean Vegetable Tart

Roast Topside of Beef with Homemade Yorkshire Pudding

All served with seasonal vegetables & roast potatoes

Desserts

Christmas Pudding with Custard

Homemade Sherry Trifle

Homemade Chocolate & Baileys Cheesecake

Homemade Profiteroles

Coffee

Mince Pie & Christmas Cracker

Two course £25.00 Three course £31.00