VITTLE AND SWIG

CHRISTMAS 2018

FESTIVE TREATS

Today's Bread & Whipped Butter **£1.50 each**

Three Festive Canapes **£7.50**

Goose Leg Sausage Roll, Tomato Chutney **£4 each**

Festive punch reception **£6**

STARTERS

Smoked Ham & Guineafowl Terrine, Blackberry & Pickled Pear, Cranberry Relish
Cured Salmon Tartar, Celery & Kohlrabi Salad, Mustard Dressing & Vadouvan Granola
Wild Mushroom & Chestnut Scott Egg, Mushroom Ketchup

MAIN COURSE

Norfolk Bronze Turkey Crown, Cranberry, Chestnut & Sage Stuffing & Pigs in Blankets
Braised Beef Shin, Spiced Carrot Puree, Parsnip Crumble & Horseradish
Roast Hake, Chicory, Fennel & Clementine Salad, Maltaise Sauce
Butternut Squash & Jerusalem Artichoke Filo Roll, Blue Monday, Apple & Kale

All Served With
Duck Fat Roast Potatoes, Honey Parsnips
Braised Red Cabbage, Carrot & Swede Mash, Sprouts & Chestnuts

PUDDINGS & CHEESE

Festive Trio
Sticky Toffee Pudding, Salted Butterscotch | Mulled Berry Mess | Clementine Chocolate Bar
Christmas Pudding, Courvoisier & Red Currant Custard
Cheese Plate, Biscuits & Homemade Chutney

Homemade Mince Pies & Christmas Crackers
Cafetiere Coffee or Pots of Tea £2.00
Two Courses £27.50 | Three Courses £36.00
A Suggested Gratuity of 10% Will be Added to Your Bill for Those Dining in the Restaurant

VITTLE AND SWIG

CHRISTMAS FEASTING

BUFFET SERVED IN THE ROOM OR BAR

STARTERS

Cranberry, Chestnut & Sausage Rolls, Spiced Tomato Chutney
Crayfish & Salmon Cocktail, Avocado & Horseradish
Wild Mushroom & Chestnut Scott Egg, Mushroom Ketchup

MAIN COURSE

Norfolk Bronze Turkey Crown, Cranberry, Chestnut & Sage Stuffing & Pigs in Blankets
Butternut Squash & Jerusalem Artichoke Filo Roll, Blue Monday, Apple & Kale

All Served With
Duck Fat Roast Potatoes, Honey Parsnips
Braised Red Cabbage, Carrot & Swede Mash, Sprouts & Chestnuts

PUDDINGS

Christmas Pudding, Courvoisier & Red Currant Custard
Mulled Berry Mess

Homemade Mince Pies & Christmas Crackers
Supplement Cheese Plate, Biscuits & Homemade Chutney, £4.00

Cafetiere Coffee or Pots of Tea £2.00

Three Courses £32.00