

**Choose 2 main courses + 1 vegetarian + 1 potato/rice dish + 2 vegetable**  
£17.25 per head

### **Main Course**

#### **Beef Bourguignonne**

Slowly cooked beef with red wine, shallots and button mushrooms

#### **Chicken with a cream, grain mustard and cognac sauce**

Poached chicken breast covered in a rich cream and grain mustard sauce and finished with cognac.

#### **Roast Local Beef with Yorkshire pudding**

Locally bred & matured beef roasted and served with a Yorkshire pudding

#### **Stuffed breast of chicken wrapped in bacon**

Stuffed with sage and onion stuffing and wrapped in bacon.

#### **Roasted Salmon Fillet**

Salmon fillet served with hollandaise on a bed of pea and tarragon puree

#### **Roast Norfolk turkey with Christmas trimmings**

Sage & onion stuffing, bacon wrapped chipolatas, bread and cranberry sauces.

#### **Fillet of pork Normandy**

Fillet of pork medallions cooked in a cider and cream sauce.

#### **Oriental Duck Breast**

Five spice flavored duck breast slowly cooked until tender, served on a bed of sesame dressed vegetables

#### **Moroccan Lamb Tagine**

Slowly cooked with tomato, olive and preserved lemons and served with herb couscous.

#### **Gammon with Cumberland sauce**

Carved whole gammon served with a redcurrant, orange and port sauce.

### **Potato and Rice Selection**

Boiled new potatoes, Creamed potatoes, Spicy potato wedges,  
Dauphinoise\* potatoes, Roast potatoes, Herb and olive oil roasted new potatoes, Steamed white rice,  
Cardamom infused golden rice

### **Vegetable Selection**

Braised red cabbage, Garden peas, Fine green beans, Carrots, Ratatouille,  
Cauliflower cheese, Puree of root vegetables, Green cabbage with bacon

**Please see our separate menu for vegetarian and vegan dishes**

\* additional cost of 50p per person