

# CHRISTMAS

## Menu

### STARTERS

- Winter Vegetable Soup with Crusty Bread (vg) (gf\*)*  
*Traditional Prawn Cocktail with Bread & Butter (gf\*)*  
*Farm-House Pate served with a Festive Chutney & Crostini (gf\*)*  
*Goats Cheese, Pear & Cranberry Salad (gf) (v)*  
*Beetroot & Red Onion Tart, Salad & House Dressing (vg)*

### MAIN COURSES

- Traditional Roast Turkey served with Stuffing, Pig in Blanket, Honey Roast Parsnip, Roast Potatoes & Gravy (gf\*)*  
*Sage & Apple stuffed Pork Belly, Apple Gel, Roast Potatoes & Gravy (gf)*  
*Pan Fried Salmon, Crushed New Potatoes and a Sparkling Wine, Cockle & Laverbread Veloute (gf)*  
*Roast Beef with Yorkshire Pudding, Honey Roast Parsnip, Roast Potatoes & Gravy*  
*Vegan Lentil Loaf, Tomato Glaze, Roast Potatoes and Vegan Gravy (vg) (gf)*

### DESSERTS

- Christmas Pudding with Brandy Sauce (vg\*)*  
*Winter Berry Eton Mess (gf)*  
*Apple & Cranberry Crumble with Custard (gf) (vg\*)*  
*Sticky Toffee Pudding with Butterscotch Sauce*  
*Trio of Sorbet (vg) 9gf)*  
*Followed by Tea/Coffee and Mince Pies*

**Lunch: 2 Courses £27 3 Courses £32 Dinner: 2 Courses £30 3 Courses £35**

**V - Vegetarian VG - Vegan/ GF- Gluten Free/GF\***  
**Can Be Made Gluten Free**



**NORTON HOUSE  
HOTEL**

BISTRO | WEDDINGS | FUNCTIONS