

RESIDENTS

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)
Squash & Celeriac Parfait, Festive Chutney & Crostini (vg) (gf*)

MAIN COURSES

- Traditional Roast Turkey served with Stuffing, Pig in Blanket, Honey Roast Parsnip, Roast Potatoes & Gravy (gf*)
Rolled Pork Belly with Sage & Apple Stuffing, Apple Gel, Roast Potatoes & Gravy (gf)
8oz Sirloin, Triple Cooked Chips, Grilled Vine Tomatoes, Peppercorn Sauce (gf)
Beer Battered Fish & Chips, Pea Puree, Tartar Sauce
Persian Carrot & Cashew Nut Roast with Roast Potatoes, Maple Glazed Parsnip & 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) (gf)

2 Courses £30 3 Courses £35

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

**NORTON HOUSE
HOTEL**

BISTRO | WEDDINGS | FUNCTIONS