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)
Butternut Squash & Sage Arancini with a Beetroot Ketchup (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)
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 (gf*)
Wild Mushroom & Chestnut Nut Roast with Roast Potatoes, Maple Glazed Parsnip & Vegan Gravy (vg) (gf)
All served with Seasonal Vegetables

DESSERTS

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

Lunch:2 Courses £28 3 Courses £33

Dinner: 2 Courses £32 3 Courses £37

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

NORTON HOUSE HOTEL
BISTRO | WEDDINGS | FUNCTIONS