



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*)
- Sticky Toffee Pudding with Butterscotch Sauce
- 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