



THE EXHIBITION ROOMS

Christmas Party Menu 2017

Starter & Main £22.50

Starter, Main & Dessert £27.50

Starters

Tuscan chunky vegetable and white bean broth with Parmesan and herb crisp and bread roll

Home-cured salmon gravadlax with baby beetroot, soured cream potato salad, and soft-boiled quail's egg

Traditional spiced pork terrine wrapped in pancetta with kumquat marmalade and sourdough toast

Golden Cross goat's cheese and white onion tart with slow-roasted cherry tomatoes
and spiced pear chutney

Mains

Traditional Norfolk white turkey with apricot and sage stuffing, all the traditional trimmings,
homemade bread sauce and cranberry and port sauce

Pan-fried black bream with roasted salsify, marsh samphire and shellfish reduction

Roasted sirloin of beef with Yorkshire pudding, braised Chantenay carrots and red wine jus

Roasted Jerusalem artichoke, Portobello mushroom, spinach and Brie Wellington with chive beurre blanc

(All of the above served with sharing bowls of roasted potatoes)

Desserts

Homemade Christmas pudding with brandy custard

Cinnamon and Golden Delicious apple tart tatin with vanilla and Calvados cream

Bitter chocolate marquise with strawberry and tangerine reduction and crème anglaise

Selection of homemade ice creams and sorbets

Party bookings taken from 2 to 70 people.

Please note: parties over 10 people will be asked to sit on adjacent tables and served at slightly staggered times.