



Christmas *Menu* *2015*



Christmas Lunch 2015

THIS YEAR'S CHRISTMAS LUNCH MIXES TRADITIONAL FARE WITH A HINT OF ASIA, INSPIRED BY HEAD CHEF PAUL WHO, PRIOR TO COMING TO NORFOLK BLUE SPENT 5 YEARS IN EXECUTIVE CHEF POSITIONS THROUGHOUT SOUTH EAST ASIA



On Arrival

BUBBLES WITH
CANAPÉS OF
100 ACRE FARM BEEF LIVER PATE &
PRAWN & PICKLED CUCUMBER RICE PAPER ROLL



Starter

SMOKED SALMON MILLEFEUILLE
WITH TOMATO, WATERCRESS, FINE VEGETABLES, & LEMON & CHIVEI AIOLI
OR
SCHEZWAN PEPPER BEEF SALAD
WITH LIME & SOY CARAMEL DRIZZLE



Soup

THAI STYLE CHICKEN, PUMPKIN & COCONUT SOUP
WITH HOUSE MADE DUKKAH



Main: Traditional Christmas Roast with a Trio of

NORFOLK BLUE BEEF, SLOW ROASTED WITH YORKSHIRE PUDDING; ROAST TURKEY & LOCAL PORK
SPLASHED WITH TRADITIONAL GRAVY FROM ROASTING JUICES AND ACCOMPANIED POTATO COLCANNON,
ROASTED GARDEN VEGETABLES, SAUTÉED GREENS & CRANBERRY GLAZE



Dessert Table

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY SAUCE
PAVLOVA ~ MINCE PIES ~ BERRY & CHOCOLATE TRIFLE ~ PROFITEROLE CROQUEMBOUCHE



Tea or Coffee

