



Christmas Day Luncheon 2011

Warm Salad of Smoked Bacon, Caramelised Pear and
Binham Blue Cheese with Raspberry Vinaigrette.

Pheasant, Partridge & Quail Terrine with
Warm Apple and Cyder Sauce.

Cream of Asparagus Soup with White Truffle Oil.

Trio of Fish Cakes with Matching Mayonnaise Dips.
(Smoked Haddock, Salmon and Plaice with Curry, Dill and Tomato)



Refreshing Blackcurrant Sorbet.



Norfolk Black Turkey with Apricot and Sage Stuffing,
Chipolata, Bacon Roll and Norfolk Mead and Shallot Gravy.

Roast Sirloin of Beef, Yorkshire Puddings & Red Wine Jus.
The above are served with a selection of Seasonal Vegetables and Potatoes.

Breast of Gressingham Duck in a Filo Basket with
Stir-fried Vegetables and Orange Ho Sin Sauce.

Seared Tuna Loin on Pea & Parma Ham Sauté Potatoes with Poached Egg.



Double Chocolate Cheesecake with Marinated Strawberries.

A Selection of Fine Cheeses, Breads,
Home-Made Pear Chutney and Fruits.

Bradley's Dessert Extravaganza.

(Pecan Pie, Apple & Cinnamon Crème Brûlée, Pistachio Ice-cream and Winter Berry Mousse)

Chef's Christmas Pudding made with Adnams Broadside Ale and
served with Courvoisier Sauce.



Coffee and Mince Pies. £60.00 per person

Under 12 £35.00 - Under 3 £15.00

Vegetarians Catered for on Request.

Booking Conditions

Pre-Orders will be required.

£20 per person non-refundable deposit is required to secure your booking.

Cancellations will be accepted up to 48 hours beforehand, although deposits will be forfeited.

We reserve the right to charge the full price for anyone who does not attend and fails to cancel.