



## Lunch-time Christmas Celebration Menu 2011

*Available every Lunchtime from Monday 5<sup>th</sup>  
until Saturday 24<sup>th</sup> December (Except Sundays).*

Melon Fruit Boats with Raspberry Coulis.  
Cream of Tomato Soup with Basil Oil and Herb Croutons.  
Pork and Wild Mushroom Terrine with Warm Mustard Sauce (Mild).  
Cocktail of Peeled Prawns in Marie-rose Sauce..



Roast Norfolk Turkey with Apricot Stuffing and  
Chipolata served with Rich Turkey Gravy.  
Roulade of Beef with Bacon and Onions in Red Wine Gravy.  
*The above are served with a selection of Seasonal Vegetables and Potatoes.*  
Braised Lamb Shank with Redcurrant Gravy on Minted Mash.  
Duet of Fish Goujons with Hand-cut Chips and Home-made Tartare Sauce.  
Ratatouille filled Roasted Pepper on Spaghetti with Creamy Cheese Sauce.



A Selection of Fine Cheeses with French Bread.  
Apple & Cinnamon Crème Brulée with Caramelised Biscuits.  
Chef's Adnams-Ale Christmas Pudding with Brandy Sauce.  
Profiteroles drizzled with a Duet of Dark and White Chocolate Sauces.  
Winter Berry Tart with Vanilla Mascapone.



Coffee and Mints

£18.95 2 Courses - £23.95 3 Courses

**Booking Conditions**

Pre-Orders will be required.

£10 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.

10 South Quay, King's Lynn PE30 5DT.

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