



# CHRISTMAS PARTY MENU

**2 COURSES £24.50 PER HEAD**

**3 COURSES £29.50 PER HEAD**

## STARTERS

GRILLED SMOKED SALMON, BEETROOT AND JUNIPER RELISH, CUCUMBER AND ROCKET (GF)

CHICKEN LIVER PARFAIT, SOURDOUGH TOAST AND PLUM CHUTNEY

ROASTED PARSNIP AND APPLE SOUP WITH HONEY AND CROUTONS (GFA)

NORFOLK MARDLER GOATS CHEESE AND ROASTED RED ONION TART, BEETROOT & ROCKET SALAD

## MAINS

ROAST NORFOLK TURKEY, STUFFING, DUCK FAT ROAST POTATOES, HONEY GLAZED CARROTS, PARSNIPS, BRUSSEL SPROUTS, YORKSHIRE PUDDING AND A RICH STOCK GRAVY (GFA)

BARON BIGOD AND TRUFFLE GNOCCHI, ROASTED SQUASH, BUTTERNUT SQUASH SAUCE, CRISPY PARSNIPS, PINE NUTS AND SPINACH

PAN FRIED SEABASS, GARLIC MASH, BRAISED LEEKS, CRAYFISH AND SAFFRON SAUCE (GF)

PAN FRIED DUCK BREAST, THYME DAUPHINOISE POTATOES, ROASTED ROOT VEGETABLES, STAR ANISE AND PLUM JUS (GF)

## DESSERTS

STICKY TOFFEE PUDDING, STEM GINGER ICE CREAM AND TOFFEE SAUCE (GF)

DARK CHOCOLATE TORTE, CHERRY GEL AND 'JUST JERSEY' ICE CREAM

CHRISTMAS PUDDING WITH CLASSIC BRANDY SAUCE

ORANGE AND ALMOND SHERRY TRIFLE WITH HOMEMADE SHORTBREAD (GFA)

LOCAL CHEESES SERVED WITH ARTISAN BISCUITS

**TO BOOK, CALL 01508 333110  
OR EMAIL [OLDHALLFM@GMAIL.COM](mailto:OLDHALLFM@GMAIL.COM)**

