



## 2010 CHRISTMAS BANQUETING MENU 1

When dining from the banqueting menu, please choose the same starter, main and dessert for all your guests (excluding vegetarians)

### STARTERS

Ballontine of Poached Organic Salmon, Pickled Cucumber & Herb Crème Fraiche

Chicken & Foie Gras Parfait, Quince Compote & Toasted Brioche

Baked Goats Cheese Crottin, Caramelised Walnuts, Cranberry and Apple Puree (V)

### MAIN COURSES

Roast Norfolk Turkey Traditional Fayre

Grilled Entrecôte Steak, Garlic Potato Purée, Burgundy & Shallot Sauce

Grilled Cornish Sea Bass, Flat Beans, Saffron Potatoes & Bisque Sauce

Butternut Squash Risotto, Shaved Chestnuts & Parmesan (V)

### DESSERTS

Christmas Plum Pudding, Brandy Custard

Coffee Parfait, Bitter Chocolate Sorbet

Brie De Meaux, Montgomery Cheddar & Bishop's Stilton

Coffee and Mince Pies

**£45 per person**