



2010 CHRISTMAS BANQUETING MENU 2

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

STARTERS

Warm Duck Confit, Celeriac Remoulade, Watercress & Green Bean Salad

Escabèche of Cornish Red Mullet

Goats Cheese Curd, Baby Beetroots & Ruby Chard Cress (V)

MAIN COURSES

Roast Norfolk Turkey Traditional Fayre

Roast Kettle Lamb Rump, Crushed Potatoes, Olives, Tomato & Tarragon

Roast Halibut in Pancetta, Chickpeas, Lemon & Capers

Ricotta & Pumpkin Tortellini, Tomato and Sage (V)

DESSERTS

Warm Treacle Tart & Custard

Hot Chocolate Fondant, Marmalade Ice Cream

Brie De Meaux, Montgomery Cheddar & Bishop's Stilton

Coffee and Mince Pies

£54.50 per person