Festive Fayre

2 Courses £25 | 3 Courses £30

Starters

Butternut & Apple Soup *(ve)*
Sage croutons, toasted pecans

Smoked Salmon & Prawn
Marie Rose sauce, watercress, dill, lemon, bloomer
£2 supplement

Ham Hock Terrine
Piccalilli, toasted bloomer

Baked Cranberry & Thyme Camembert *(v)*
Ciabatta crostini

Mains

Turkey Roulade
Turkey fillet stuffed with a pork, sage & onion stuffing, wrapped in bacon, roast potatoes, maple & sage roasted roots, shredded sauteed sprouts, pig in blanket, rich gravy

Seared Sea Bass & King Prawn
Lobster thermador sauce, crushed new potatoes, Tenderstem broccoli, fine beans
£2 supplement

Featherblade of Beef Bourguignon
Slow cooked featherblade, deep bourguignon sauce, creamed potatoes, maple & sage roasted roots, tenderstem broccoli

Root Vegetable Wellington *(ve)*
Root vegetable, butternut squash and sweet potato filling encased in golden puff pasty, roast potatoes, maple & sage roasted roots, shredded sauteed sprouts, rich gravy

Puddings

Christmas Pudding *(veoa)*
Rum & raisin ice cream

Chocolate Panettone Bread & Butter Pudding
Vanilla ice cream, candied orange

White Chocolate & Raspberry Roulade
Pouring cream, raspberry coulis

Cheese & Biscuits
British & French cheese, crackers, accompaniments
£2 supplement

EST 1758

THE NORTON ARMS

Festive Fayre

2 courses £25 | 3 courses £30

Party Name:	Party Size:
Date & Time:	Contact Number:

Please specify any dietary requirements in the table below

NAME	2 COURSE	3 COURSE	BUTTERNUT & APPLE SOUP	SMOKED SALMON & PRAWN	CAMEMBERT	HAM HOCK TERRINE	TURKEY ROULADE	BEEF FEATHER BLADE	SEA BASS & KIN PRAWN	ROOT VEG WELLINGOTN	XMAS PUD	PANETTONE	ROULADE	CHEESE & BISCUITS
1														
2														
3														
4														
5														
6														
7														
8														
9														
10														

From 1st till 23rd December

Book your table with us to celebrate Christmas

01928 567642 or email to enquiries@thenortonarms.com

Pre bookings only