



CHRISTMAS EVENING MENU

Starters

- Leek & Potato Soup** – served with warm ciabatta bread (v)(vg)
Goat's Cheese Mousse – variations of pickled vegetables, croutons (v)
Classic Prawn Cocktail – served with fresh bread & marie rose sauce
Chicken Liver & Brandy Parfait – chutney & croutons
Apple and Blue Cheese Salad – lemon vinaigrette (v)

Mains

- Roast Norfolk Turkey** – served with pigs in blankets, traditional Christmas trimmings
Duo of Lamb – lamb rump and shepherd's pie, red wine jus
Fillet Steak – mushroom, tomato, jus, dauphinoise potato **£9.95 supplement**
Herb Crusted Sea Bass Fillet – potato and leek gratin, green beans & peas, creamy white wine sauce
Roasted Butternut & Pea Risotto (v)
Cranberry & Nut Roast (v)(vg)

Desserts

- NORTH42 Festive Orange Trifle** (v)
Winter Berries Eton Mess (v)
Christmas Spiced Frangipane Tart (v)
Traditional Christmas Pudding – served with brandy cream (v)
Mango or Lemon Sorbet – topped with mixed fruit compote (v)(vg)
Selection of Cheeses – crackers, apple and chutney (v) **£4 supplement**

TWO COURSES - £35.95

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