



THE MANORS

Christmas Day Menu 2019

Three Courses

70.00

Starters

**Chefs Homemade Sweet Potato and Butternut Squash
Soup topped with Crunchy Garlic Croutons**

**Whole Dressed Cromer Crab served with Lemon and
Chive Mayonnaise and Slow Roasted Cherry Tomatoes**

**Homemade Ham Hock Terrine served with homemade
Picalli and Crusty Bread**

**Homemade Brie and Cranberry Tart accompanied with a
Rocket and Sun Blushed Tomato Salad**

**Pan Seared Wood Pigeon and Bacon Salad served on a bed
of Rocket drizzled in a Sherry and Balsamic Dressing and
Finished with a Black Pudding Fritter**

Mains

Traditional Roast Norfolk Turkey, Sausage Meat Stuffing,
Pig in Blanket and Rich Gravy

Roast Topside of Beef served with Homemade Yorkshire
Pudding and Gravy

Pan Seared Hake Loin served on a bed of Wild Mushroom
and Tomato Risotto

Slow Braised Lamb Shank served with Mustard Mash,
Roasted Baby Carrots, Homemade Yorkshire Pudding and
Red Wine and Rosemary Gravy

Oven Baked Chicken Breast Fillet served on a bed of
Crushed New Potatoes served with a Wholegrain Mustard
Sauce

Mushroom and Chestnut En Crouete served with a Warm
Cranberry Sauce, Roasted Baby Carrots, Buttered New
Potatoes and Slow Roasted Vine Tomatoes

Desserts

Homemade Apple and Cherry Crumble served with
Vanilla Custard

Traditional Christmas Pudding served with Brandy Sauce

Homemade Orange Scented Creme Brûlée served with
Vanilla Ice Cream and Shortbread Biscuit

Homemade Rhubarb Gin Cheesecake served with
Whipped Cream and Fresh Raspberries

Homemade Mixed Berry and Sherry Trifle

To Finish

Selection of Chocolate Truffles, Ground Coffee and Tea