

COCKHAVEN ARMS

Christmas Day menu 2019

Starters

Ham hock & pickled carrot terrine (GFO)
homemade beetroot chutney & sour dough bread

Baked Camembert (GFO)
cranberry & port jelly, crusty bread

Smoked salmon parcel (GF)
filled with crab, prawn & cream cheese
& dressed leaves

Sweet potato & butternut squash soup (GFO)
served with walnut & raisin bread

Followed by Champagne sorbet

Mains

Crown of Norfolk roast turkey (GFO)
with all the trimmings

Fillet of seabass (GF)
dauphinoise potatoes, lobster bisque

28 day aged 10oz rib-eye steak (GF)
slow roasted thyme tomato & shallots,
fondant potato, stilton sauce

**Smoked brie, pistachio nut
& cranberry Wellington**
new potatoes & spicy tomato sauce

Desserts

Traditional Christmas pudding (GFO)
& brandy sauce

Poached pear and almond tart
with butterscotch ice-cream

Clotted cream & stem ginger cheesecake
with vanilla ice-cream

Selection of ice-creams or sorbet

Local farmhouse cheese
home made medlar jelly & biscuits

Coffee & home-made mince pies

£75.00 per person

