

Restaurant

Christmas Menu

Starter

Homemade Cream of Vegetable Soup (V)

Served with Crusty Roll & Butter

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Pavilion Prawn Cocktail

Served with Brown Bread & Butter

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Chicken Balti Samosas

Served on a bed of mixed Leaves with a tangy Mango dip

Main Course

Roast Norfolk Turkey

Served with Pigs in blankets & Seasoning

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New England Salmon Pre – Order only

Poached Fillet of Salmon on a Bed of Buttered Leeks Finished with a Creamy Cheese Sauce

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Mushroom Brie & Cranberry Wellington (V) Pre – Order only

Sautéed Mushrooms, Cranberries & Brie encased in Puff Pastry

All Served with Baby Roast Potatoes, Baton Carrots and Baby Sprouts

Dessert

Traditional Christmas Pudding

Served with Brandy Sauce

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Salted Caramel Profiteroles

Five Chocolate coated Profiteroles filled with Salted Caramel & Cream

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Spiced Pear, Toffee & Cranberry Naked Torte

Juicy Pear & Cranberries in a indulgent Torte

All served with Double Cream

To Finish

(Tea and Coffee is included and will be available from Refreshment Stations around the room with Mince Pies & After Dinner Mints)