

Christmas Menu

STARTERS

Ham Hock Terrine, Piccalilli & Cornichons,
served with Warm Bread & Salad *(GF Available)*

Smoked Salmon, Celariac Remoulade, Watercress & Capers *(GF)*

Spiced Butternut Squash Soup with Warm Ciabatta & Shallot Ash *(GF Available) (VE)*

Duck & Pork Pate with Orange & Cognac Liqueur,
served with Onion Bread, Plum Chutney & Salad

Wild Mushroom Arancini with Truffled Cream Cheese *(V)*

MAINS

Serrano wrapped Turkey, Herb Roast Potatoes, Spiced Red Cabbage
& Sautéed Brussels Sprouts *(GF Available)*

Seabass & Crushed Herb Potatoes with a Lemon & White Wine Sauce *(GF)*

Chickpea & Cranberry Nut Roast, Herb Roast Potatoes, Spiced Red Cabbage
& Sautéed Brussels Sprouts *(N) (GF) (VE)*

Fillet of Beef with Celariac Fondant, Mushroom Puree,
Seasonal Veg & Red Wine Jus (£3 supplement) *(GF)*

Sweet Potato Curry served with Quinoa,
Coconut Yogurt & Pita Bread *(GF Available) (VE)*

DESSERTS

Almond Tart with Blood Orange Purée & Mango Sorbet *(N) (GF) (VE)*

Sticky Toffee Pudding with Whiskey Toffee Sauce & Vanilla Ice Cream
(GF Available) (V) (VE Available)

Christmas Pudding with Brandy Sauce *(N) (V)*

Vanilla Cheesecake with Cranberry Gel & Berry Compote *(V)*

Selection of Norfolk Cheeses with Chutney, Grapes & Biscuits (£3 supplement) *(V)*

£34.95pp Sunday to Thursday / £39.95pp Friday & Saturday

For Christmas enquiries, please email christmas.rtgardens@gmail.com.

The seasonal Christmas menu is available from 21.11.2022.

A £10 deposit per person is required to confirm bookings.

All parties of 10+ guests are required to order from the set menu
& the set menu is only available for those guests who have pre-ordered.

This menu can be subject to minor dietary alterations.

ALLERGY ADVICE - Please note that our food is prepared in an environment where nuts are present.

(N) Contains Nuts *(GF)* Gluten Free *(V)* Vegetarian *(VE)* Vegan.

An optional 12.5% service charge will be added to all table for 6+ guests.