

# CHRISTMAS DAY THE DUKE'S HEAD HOTEL

## Canapes to start

### **Starters**

Roasted butternut squash soup parsnip crisps G Garlic mushroom and chestnut mille feuille G,N,M Smoked salmon in filo pastry dill and cucumber F,G,M Smoked duck breast redcurrant compote, rocket and pomegranate salad

## Champagne sorbet

### Mains

Norfolk roast turkey roast potatoes, pigs in blankets, sausage meat stuffing, carrot and swede mash, winter greens, Brussel sprouts, gravy G,M,SO

Baked pesto crumb cod fine green beans, buttered carrots, duchess potatoes, lemon beurre blanc N,M,F,G

Beef wellington fondant potato, charred carrots, wilted spinach, red wine jus SO,G,E,M

 $\begin{array}{c} \textbf{Confit parsnip and carrot crumble } \text{garlic buttered sprouts, cranberry and} \\ \text{rosemary compote } \text{G}, \text{M} \end{array}$ 

## Desserts

Christmas pudding spiced plum compote, brandy cream G,E,M Marbled white chocolate and Baileys torte chocolate shaving, salted caramel sauce G,E,M Poached mulled wine pears Brandy snap, cinnamon Chantilly cream M,G,SO Cheese and biscuits celery, grapes, chutney M,G,MU,SO,C

Tea, coffee and mince pies

£89.00 per person