

Available from 1st – 24th December

Dinner - £29.00

Lunch – Two course £21.00 Three course £27.00

Christmas Menu 2018

Starters

Curried Butternut Squash Soup (VE) (GF) (DF)

Smoked Swordfish Carpaccio with Wild Garlic and Rocket Pesto (GF)

Home Made Brussels Pate with Blickling, Blackberry Crumble and a Toasted Ciabatta

Baked Camembert topped with Puff Pastry, Warm Bread and a Walnut and Apricot Chutney (V)

Local Venison and Quail Scotch Eggs with Mushroom Ketchup and Watercress Salad

Cromer Crab with a Pea Panna Cotta and Thermidor Toast

Mains

Roast Norfolk Turkey with Goose Fat Roast Potatoes, Cranberry and Chestnut Stuffing,
Pigs In Blankets and Seasonal Vegetables

Smoked Haddock and Spinach Gratin with a Chive, Crab and Gruyere Cheese Twice Baked Soufflé (GF)

Braised Shin of Local Beef with Oxtail and Chorizo Dumplings, Confit Garlic Mashed Potatoes, Tenderstem
Broccoli and Rosemary Jus

Chestnut, Butternut Squash and Falafel Wellington with Roasted Carrots, Sautéed Brussel Sprouts
and a Portobello Mushroom and Roquefort Cream Sauce

Pan Fried Salmon Fillet with Mixed Shell Fish Pappardelle Pasta, Lobster Bisque and Saffron Aioli

Nut Roast with Olive Oil Roasted Potatoes, Savoy Cabbage, Ratatouille and Tenderstem Broccoli (VE)

Chargrilled Ribeye Steak with Triple Cooked Chips and Confit Onions (GF) **£5 Supplement**

Desserts

Homemade Christmas pudding with Brandy Custard and Cinnamon Ice Cream (GF)

Cherry and Pistachio Bakewell Tart with White Chocolate Ice Cream

Warm Chocolate Brownie with Salted Caramel Ice Cream and Toasted Marshmallow Fluff

Mulled Apple and Cinnamon Crumble with Vanilla Ice Cream (GF)

Caramelised Poached Pears with Mulled Wine Sorbet (VE) (GF) (DF)

Selection of Cheese and Biscuits with Chutney, Celery and Grapes

FOOD ALLERGIES & INTOLERANCES - All of our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are prepared and our menu descriptions do not include all ingredients.

Please ask a member of staff if you require assistance.

Please telephone to make your reservation, then complete and return the booking confirmation form with a non-refundable deposit of £10 per person. (Download form from our website www.bucksarms.co.uk)

(VE) indicates Suitable for Vegan, (V) indicates Suitable for Vegetarian, (GF) indicates Gluten Free, (DF) indicates Dairy Free