



Christmas Set Menu 2018



Complimentary glass of Prosecco for groups of 6 or more who book before 1st November

Available 1st – 23rd December

Cream of parsnip soup, toasted flaked almonds & artisan bread

Vodka cured beetroot, salmon gravlax with brown bread & dill crème fraiche

Grilled flat mushrooms, basil, rocket, mascarpone cheese & stilton dressing (v)

Wild game terrine, piccalilli & toasted sourdough bread

Traditional Christmas dinner

(Vegetarian wellington option available)

Norfolk turkey served with roast potatoes, buttered brussel sprouts, pigs in blankets, carrots, honey glazed parsnips, sage & chestnut stuffing, turkey jus & cranberry sauce

Sea trout, ratatouille vegetables, crispy aubergine & herbed butter sauce

Roasted stuffed butternut squash & mushroom risotto & crumbled goats cheese (v)

Oven baked duck breast, caramelised swede, fondant potato, green beans & a game jus

Traditional Christmas pudding, brandy sauce

Pecan pie & crème Chantilly sauce

Warm date & almond marzipan tart, vanilla pod ice cream

Great British cheeseboard, grapes, celery, pear chutney & biscuits

Tea/coffee & mince pies

*2 Courses £19.95 per head / 3 Courses £24.95 per head
£10 per head deposit required 2 weeks prior to reservation*

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