



CHRISTMAS DAY MENU

WENSUM VALLEY HOTEL, GOLF &
COUNTRY CLUB

5 COURSES - £89.95 PER ADULT
CHILDREN (4-8) - £44.95 PER CHILD
MEMBERS PRICE - £80.95

STARTERS

ROAST PUMPKIN & THYME SOUP TOPPED WITH TOASTED PUMPKIN SEEDS, DRIZZLED WITH EXTRA VIRGIN RAPESEED OIL (GFA, V, VEA)

SMOKED SALMON & LOBSTER COCKTAIL WITH SMOKEY MARIE ROSE SAUCE, TOMATO & CUCUMBER CONCASSE (GFA)

PRESSED HOMEMADE HAM HOCK, SMOKED CHICKEN & TARRAGON TERRINE, WITH OUR OWN PICCALILLI & MELBA TOAST (GFA)

HONEY BAKED FIGS, FINISHED WITH GOATS' CHEESE AND TRUFFLED CRUMB (GFA, V, VEA)

CHAMPAGNE SORBET (GF, V, VEA)

MAIN COURSE

A SELECTION OF MEATS FROM THE CARVERY, CHOICE OF:

ROAST BLACK PEPPER FORE RIB OF BEEF (GF)

ROAST CROWN OF NORFOLK TURKEY (GF)

SLOW COOKED LEG OF LOCAL PORK (GF)

HONEY & MUSTARD BAKED GAMMON (GF)

PANCETTA WRAPPED MONKFISH LOIN WITH PARSLEY & DILL MASHED POTATO, CHAMPAGNE & FETA SPLIT BEURRE BLANC (GFA)

WILD MUSHROOM & SPINACH PITHIVIER ON A POOL OF TOMATO & BASIL SAUCE (GFA, V, VEA)

DESSERTS

OLD FASHIONED HOMEMADE CHRISTMAS PUDDING WITH BRANDY BUTTER ROSETTE OR CUSTARD (GFA, VEA)

SWEET CRUST MINCEMEAT FRANGIPANE TART WITH WINTER BERRY COMPOTE & COINTREAU SCENTED CREAM

A RICH MINT & DARK CHOCOLATE MOUSSE WITH PEPPERMINT CREAM & MINTED CHOCOLATE SHARD (GFA)

A SELECTION OF LOCAL CHEESES SERVED WITH QUINCE JELLY, CELERY, GRAPES & WATER BISCUITS (GFA)

COFFEE & MINCE PIE

GF - GLUTEN FREE / GFA - GLUTEN FREE ADAPTABLE
V - VEGETARIAN / VEA - VEGAN ADAPTABLE