

christmas menu 2011

champagne and canapés

quail egg scotch eggs

smoked salmon fishcakes

basil, cherry tomato & smoked mozzarella stack

crayfish cocktail

ravioli of smoked ham hock & duck liver, trompette mushrooms,
sweetcorn veloute & salsify crisps

lobster & baby leek terrine, caviar vinaigrette, sorrel & salmon
beignet

norfolk bronzed turkey, cocotte potatoes, roast parsnips, brussel
sprouts, chantenay carrots, pigs in blanket, (orange, cranberry &
red onion stuffing)

kesgrave hall christmas pudding, brandy sauce & candid zest

or

tia maria & coffee delice, amaretti ice-cream & white chocolate
ganache

coffee and mince pies