

Christmas party menu

Pâté de Campagne

Char grilled croute and quince jelly

Treacle cured sea trout

Fennel, crème fraîche and keta caviar

Cumin scented cauliflower velouté (V)

Golden raisins, pine nuts and shallot rings

Creamed goats cheese and pickled beetroot cannelloni (V)

Beetroot, apple and ruby chard

Traditional whole roast Norfolk turkey carved in the restaurant

Served with all the traditional trimmings

Roast sirloin of British beef with Yorkshire pudding

Roast potatoes and gravy

(Turkey and beef served with Brussel fricassée, carrots and red cabbage)

Fillet of sea bream with seared scallop

Herb potato cake and shellfish bisque

Artichoke, celeriac, red onion and spinach pithivier (V)

Smoked mash, tenderstem broccoli and hollandaise

(Both the sea bream and pithivier are served with a selection of green vegetables: mangetout, peas, fine beans and baby spinach)

Homemade Christmas pudding

Brandy sauce with Chantilly cream

Passion fruit délice

Mango salsa, coriander and coconut sorbet

Dark chocolate cheesecake

Tonka bean, caramelised banana and macadamia nuts

Selection of British and French cheese

Celery, grapes and biscuits

Coffee and mini mince pies

Don't forget our special party offer for accommodation. *Subject to availability - tell us the name of the party booking*

Maison Talbooth (01206 322367) from £195.00

Milsoms (01206 322795) from £125.00

This offer is based on two people sharing a double room and includes full English breakfast.