

2 courses £24

## Old Spot Christmas 2019

3 courses £28

### Starters

- ★ **Oak Smoked Salmon Pate**  
*with pickled dill infused cucumber and toasted sourdough*
- ★ **Apple and Roasted Celeriac Soup**  
*with mini pimenton croutons*
- ★ **Baked Mini Camembert**  
*ciabatta croutes with a redcurrant, tomato and thyme chutney*

### Mains

- ★ **Traditional Roasted Norfolk Turkey**  
*pigs in blanket, sage and caramelised onion stuffing, roast potatoes and rich red wine  
gravy*
- ★ **Grilled Fillet of Seabream**  
*with garlic fondant potato, quinoa and red lentil risotto finished with a homemade lemon  
and tomato salsa*
- ★ **Mushroom, Hazelnut, Brie and Cranberry Wellington**  
*with roast potatoes and wild mushroom cream sauce*
- ★ **Slow Cooked Shin of Beef**  
*with colcannon mash, baby onions and rosemary gravy*

### Desserts

- ★ **Traditional Christmas Pudding**  
*with brandy sauce*
- ★ **After Eight chocolate marquise**  
*with raspberry coulis and passionfruit flakes*
- ★ **Lemon and ginger cheesecake**  
*with Chantilly cream and fudge pieces*
- ★ **Cheeseboard**  
*with crackers, chutney and grapes*

Please let us know if you have any allergies/dietary requirements when booking

Serving 12-3pm or 6-9pm, Friday 29th November - Saturday 21st December, Excluding Sundays

