



THE AVIATOR'S CHRISTMAS

2 COURSE £26.00

3 COURSE £32.00

MENU

2024

FROM 2ND DECEMBER - 23RD DECEMBER

STARTERS

- Homemade Tomato and basil soup served with a warm ciabatta
- Breaded brie wedges served with dressed side salad and cranberry dip
- Smoked salmon and prawn cocktail, served with bread and butter
- Chicken and liver pate with a scotched whisky glaze served with ciabatta and caramelised red onion chutney

MAIN DISHES

- Traditional Norfolk golden roasted Turkey
- 28 day matured roasted topside Beef
- Roasted Vegetable wellington (VE)
- Oven baked salmon fillet served with new potatoes, and seasonal vegetables and Hollandaise sauce

DESSERTS

- Home made After eight cheesecake with cream
- Apple and Mincemeat Christmas crumble with custard
- Winter berry Eton mess
- Warm Chocolate brownie drizzled with white chocolate, and served with ice cream
- Christmas pudding served with brandy sauce
- Selection of Cheese and Biscuits

Please state any allergies or intolerance's on the pre order
pre orders essential