

THE WILLOW HOUSE

Welcome Drink

Bucks Fizz, Sparkling Wine or Sherry

Appetisers

Butter-nut Squash & Thyme Soup (V)

Grilled Asparagus on Prosciutto Topped with Three Cheeses

Warmed Baby Goats Cheese on a
Bed of Cranberry & Red Onion Marmalade (V)

Salmon Three ways, Hot Smoked, Gin Gravlax &
Salmon & Cream Cheese & Coriander Pate

Melon & Fruit Fan (V)

To Refresh The Palate

Ronaldo's Champagne Sorbet (V)

Entrée

Roasted Free-Range Turkey with A Cranberry, Sage,
Chestnut & Sausage Meat Stuffing.

Medallions Of Fillet Steak Flambéed In Brandy
With Onions, Garlic, Red Wine, Mushrooms & Cream.

Roasted Rack of Best End Lamb with a Port & Red Currant Jus.

Fillet of Pork, Date, Sage & Onion Stuffing Wrapped
in Prosciutto with a Calvados & Date Glaze.

Roasted Fillet of Halibut on a Bed of Pea & Pine Nut
Risotto served with a Saffron Sauce.

Willows Nut and Fruit En-Croute on a Bed of Butter-nut Squash, Pea & Pine-nut Risotto
With a Sauce of Mushroom Stroganoff (V)

Traditionally Near The End

Christmas Pudding with Brandy Butter & Cream

Hazelnut & Chocolate Tart with Ronaldo's Vanilla Ice Cream

'Snowball' Crème Brulee or Traditional Fruit & Sherry Trifle

White Chocolate Christmas Cheesecake with Ronaldo's Vanilla Ice Cream

Norfolk Cheeseboard

To Finish

Coffee or Tea with Homemade Mince Pies

FULLY INCLUSIVE £70pp