

CHRISTMAS EVE

Saturday, 24th December

12 noon, Sherry

Luncheon

Chicken Kiev with Mushroom sauce

Buttered new Potatoes, mixed vegetables

Lemon Blossom Dessert with Cream

Choice of Red Wine, or Alcohol Free wine

Tea or Coffee and After Eight Mints

Supper

Cream of Tomato Soup

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Baked Gammon with Jacket Potato, Chutney, and Coleslaw

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Ploughman's: Selection of English and Continental Cheeses with bread
and pickles

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Freshly cut Sandwiches

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Mince Pies

CHRISTMAS DAY

Sunday, 25th December

11.00am, Morning Coffee and presents from under the tree

“Open House”, from **11.30am** - All family and friends welcome to pop in for coffee and shortbread or a glass of Buck’s fizz with us whilst exchanging the season’s greetings.

12.30pm Christmas Day Luncheon

The toast to Her Majesty the Queen; our longest reigning monarch

Medley of grapefruit and mandarin segments

Traditional Roast Norfolk Turkey

Chipolata sausages in bacon, Chestnut stuffing, Cranberry and Bread sauces, Brussel sprouts, Baby carrots, Peas and a light white wine jus

Christmas Pudding flamed in cognac with *Custard or Cream*

or

Crème Caramel

Tea or Coffee and Elizabeth Shaw Mints

AFTERNOON TEA with our Marge’s Homemade Christmas Cake

Supper

Asparagus Soup & Assorted Freshly Cut Sandwiches

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Trifle, Cheese and Biscuits, Grapes & Dates

BOXING DAY

Monday, 26th December

12 noon, Sherry

Luncheon

Glass of Orange & Mango Juice
with a Taster of Duck Liver Pate on Toast

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Roast Loin of Pork with Herb Stuffing, Crackling and Apple Sauce

Creamed Potatoes, Diced Swede, Sweetheart cabbage

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Black Forest Gateau with Double Cream or Double Chocolate Chip Ice
Cream

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Tea or Coffee and After Eight Mints

AFTERNOON TEA with Homemade Christmas cake or Iced Madeira Cake

Supper

Chicken Soup

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Assorted Sandwiches

Cold Turkey, Pork Pies French Fries, Mixed Salad Bowl

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Yuletide Log or Mandarin Fruit Jelly and Cream

NEW YEAR'S EVE

Saturday 31st December

12 noon, Sherry

Luncheon

Coq au Vin, Breast and Thigh of Chicken in a Red Wine sauce

*Mushrooms and Bacon and fresh Thyme served with creamy Maris Piper
mashed Potato whole green beans and carrot batons*

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Choice of Wines, Red White or No Alcohol

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Lemon Meringue Pie, Tea or Coffee, Chocolate Truffles

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AFTERNOON TEA with a slice of Traditional Victoria sandwich cake

Supper

Leek and Potato Soup with assorted Rolls

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Assorted sandwiches

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Seafood Platter with Smoked Salmon, Red Salmon and Prawn Cocktail.

Green Salad with watercress, Soft brown rolls

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Strawberry Mouse

NEW YEAR'S DAY

Sunday, 1st December

12 noon, Sherry

Luncheon

Shot of Tomato Juice with Worcester Sauce and cheese Puff

Roast Rib of Beef with Yorkshire Puddings, Horseradish and Mustard sauce

Roast Potatoes, Cauliflower, Pureed Swede and Carrot, Petit Pois

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Chocolate Coated Orange Sponge savarin with cream

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Tea or Coffee and After Eight Mints

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AFTERNOON TEA with Individual Battenberg cakes

Supper

Oxtail Soup with Sherry

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Hot Platter of Chicken Goujons and Scampi with Sweet Chilli Dip and Lemon Mayonnaise

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Assorted Sandwiches

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Cheese Selection, grapes, crackers, Neapolitan Ice cream