



Christmas Menu

STARTERS

Cream of Asparagus Soup
served with fresh home made organic bread

Salmon & Dill Cake
served with tarragon dressing and radicchio

Duck Rillettes
served with crisp bread, orange and cranberry chutney

Parsnip, Burrata & Smoked Mackerel Salad*
served with grapefruit dressing

MAINS

Roast Breast of Norfolk Turkey
served with roasted and creamed potatoes, braised red cabbage, honey roasted vegetables, buttered sprouts, duck chipolata, cranberry and chestnut stuffing and rich meat gravy

Slow Cooked Lamb Shank**
served with roasted and creamed potatoes, braised red cabbage, honey roasted vegetables, buttered sprouts, duck chipolata, cranberry and chestnut stuffing and rich meat gravy

Pan Fried Gilt Head Sea Bream
served with crushed new potatoes, buttered green beans and sprouts, honey roasted vegetables and bisque sauce

Whole Roasted Rainbow Trout
served with crushed new potatoes, buttered green beans and sprouts, honey roasted vegetables and bisque sauce

Hazelnut Loaf with Cherry Tomato Compote
served with Roasted and creamed potatoes, braised red cabbage, honey roasted vegetables, buttered sprouts, cranberry and chestnut stuffing, rich vegetable gravy (V)

Mushroom Blue Cheese & Pear Wellington
served with Roasted and creamed potatoes, braised red cabbage, honey roasted vegetables, buttered sprouts, cranberry and chestnut stuffing, rich vegetable gravy (V)

DESSERTS

Traditional Christmas Pudding
served with brandy butter & sauce

Panettone Bread & Butter Pudding
served with sauce anglaise

Bitter Chocolate Tart

Fruits

Coffee & Sugar Plums

Selection of British Cheeses***

*Food Allergies and Intolerances:
Before ordering please speak to our staff about your requirements*

3 courses at £28.00 per person
3 courses incl ½ bottle of wine at £35.00 per person

Why not to choose those special touches:

*A glass of prosecco on arrival/to finish the evening (at £5.00 per person)
Private Room hire in one of our Georgian Rooms (£250 an evening)*

We require a minimum number of 8 people for a Christmas Dinner/Lunch group.

Please get in touch with our Events team for more information about group and private Christmas dinners on christmas@rfsk.org.uk

Should you wish to book your Christmas dinner or lunch for a smaller group, please get in touch with Events Team to check set dates for alternative dates organised by RFSK.

Please provide us with pre-orders one week before the event.

**Available at £2 supplement charge*

***Available at £4 supplement charge*

****A Selection of British Cheeses is available for orders at extra cost. The price varies based on the total number of the guests.*

(V) - Vegetarian