



The Cellar House Christmas Menu 2017



Lightly spiced carrot & butternut squash soup with multi-seed granary bread
(v) (gf on request)

Mini Crab Cakes, with a lime & parsley celeriac slaw

Smoked Norfolk dapple rarebit on toasted sourdough, with a chunky tomato relish (v)

Smoked duck, walnut, pomegranate chicory salad, dressed with a honey & balsamic glaze (gf)

Roast Norfolk turkey with all the festive trimmings including sage & onion stuffing, roasted seasonal vegetables, pigs in blankets and rosemary gravy *(gf on request)*

Homemade nut roast with all the festive trimmings including seasonal vegetables, roast potatoes and a red wine and cranberry gravy *(v)*

Braised beef brisket, with horseradish and chive mash, curly Kale, parsnip crisps & red wine gravy
(gf on request)

Baked lemon & herb crusted salmon fillet, crème fraiche crushed potatoes, beetroot coulis & tenderstem broccoli *(gf on request)*

Wild mushroom, madeira, mascarpone & tarragon pearl barley risotto (v)
(gf or vegan on request)

Traditional Christmas pudding with homemade brandy sauce or custard

Warm apple & berry crumble topped with crunchy almond granola served with pouring cream

Dark chocolate Tart with white chocolate & brandy soaked cranberry ice cream

Blood orange posset with hot winter spiced fruits (gf)

Selection of festive ice creams and sorbets

Chocolate Orange – Caramelised pear – Clementine sorbet (gf) – Bloody mary sorbet (gf)
(Other flavours also available)

**Coffee &
mince pies**

Two courses and coffee £17.50

Three courses and coffee £22.50



Christmas Booking Terms and Conditions

Provisional Bookings

We are more than happy to take provisional bookings & will hold them for up to 7 days. To confirm your reservation, we must receive a deposit of £5 per head.

Cancellation

This is required in writing 2 weeks prior to all events. Upon receipt of the letter/e-mail your deposit will be returned in full via the same method the payment was received. Cancellations 1 week prior to your booking will receive 50% of the deposit. We reserve the right to withhold deposits/advance payments where we do not receive adequate notice. In the event of a no-show on the night we reserve the right to charge the full value of the meal.

Menus and pre ordering:

We need to receive dietary requirements as well as pre orders a minimum of 14 days prior to the event.

Exclusive use of The Eaton Room

Free exclusive use of the Eaton Room is available to Christmas parties of 25 or more when dining on our Christmas menu. During December The Eaton Room is available for only our Christmas buffet menu, available from £9.95 per head, for parties of 25 or more. Room hire fees do apply for those dining from the buffet menu - £50 Monday to Friday lunch time and £75 Friday evening to Sunday evening.

Payments:

All accounts are to be paid on the day of the event by cash or credit card. Cheque payments must be by prior agreement.