

Sample corporate office Christmas plated menu

To start

Selection of Bread Rolls (vg) and Butter

Ham Hock & Pea Terrine with Toasted Sourdough & Piccalilli, winter salad

Roast Pumpkin Soup topped with Pomegranate & Pumpkin Seeds, Crème Fraiche & Chives (v)

Smoked Gravlox on Cream Cheese & Sourdough Toast with Rocket & Red Chard Salad, Horseradish Crème Fraiche

To follow

Norfolk bronzed turkey breast, served with pigs in blankets, cranberry sauce, turkey gravy and all the trimmings

Festive nut roast with all the trimmings, chive and white wine sauce (V)

Braised Lamb Shanks in Red Wine & Rosemary (gf)(df)

To finish

Winter Berry Cheesecake with Vanilla Bean Cream (gf)(v)

Traditional Christmas Plum Pudding (n)(vg) with Brandy Sauce (v)

Chocolate Brownie, Cinnamon Cream, Mulled Fruit Compote (gf)(v)

Traditional mini mince pies