

Starters

TRADITIONAL PRAWN COCKTAIL
Served on mixed salad leaves and a Marie Rose sauce with Ciabatta and butter

MEDITERANNEAN VEGETABLE AND GOAT'S CHEESE TART

With rocket and a balsamic glaze (v)

SMOKED DUCK BREAST

Served on a bed of mixed salad leaves, parmesan croutons with a plum sauce

Mains

NORFOLK TURKEY
Served with all the trimmings (gluten-free option available)

MINTED LAMB SHANK

Served on a bed of mash potato with green beans and peas

SALMON FILLET
On a bed of crushed garlic new potatoes, green beans and a herb beurre blanc sauce

MEDITERANNEAN VEGETABLE RISOTTO Served with garlic crostini and rocket(v)

Desserts

CHRISTMAS PUDDING

With brandy butter

GLUTEN-FREE BELGIAN CHOCOLATE ROULADE

Served with double cream

STRAWBERRY AND WHITE CHOCOLATE CHEESECAKE

Served with double cream

The Old Bull Inn