

PRINCESS VICTORIA

CHRISTMAS 2015

Aperitif

Sloe Gin Collins 8.95
Christmas Martini 8.95
Mulled Apple Juice 3.00

Sloe Gin Cider 5.60
Damson Vodka Cider 5.60
Spiced Rum & Apple 5.20

Winter Negroni 8.95
*House-aged Negroni blend,
orange & clove*

Starters

Roast parsnip soup, glazed chestnuts
Beetroot cured salmon, boiled egg, caper dressing
Goat cheese and cherry tomato tart, red onion marmalade
Wild game terrine, red currant jelly

Mains

Wild mushroom nut loaf, pumpkin, sage
Roast line caught cod, artichoke risotto, tempura squid
Barbary duck breast, braised red cabbage, juniper, marjoram jus
Roast Norfolk turkey with all the trimmings

Sides

Available for an additional supplement

Triple cooked chips 4.00
Braised cabbage & caraway 4.00
Cauliflower cheese 4.50

Honey roast parsnips 4.00
Buttered winter greens 3.50
Mixed leaves salad 3.50

Cheese

Whole baked Vacherin Mont d'Or, grissini, Speck Trentino

Desserts

Cardoman Crème Brulee
Christmas pudding, brandy sauce
Sticky toffee pudding, toffee and pecan sauce, vanilla ice cream

38.00 per guest

add a glass of champagne for £5

Warming Cocktails

Hot Toddy 6.50
Hot Buttered Rum 6.50

Cafetiere Coffee 1.50 per person
add something special
Francois Voyer VS 3.90
Amaretto Disaronno 2.90
Frangelico 2.90