

# CHRISTMAS MENU 2023

## STARTERS

Ham Hock and Smoked Chicken Terrine  
*Served with Cranberry dressing and toasted sourdough*

Spicy Parsnip Soup (V/VE/Gluten)

Warm Goats Cheese Salad  
*Served with Candied beetroot and honey & balsamic dressing*

Chicken Liver Parfait  
*Served with a red onion and port chutney with toasted ciabatta*

Confit Duck Leg  
*Served with homemade pickled red cabbage and plum sauce*

## DESSERTS

Christmas Pudding  
*Served with brandy sauce & cream*

Pear and Almond Tart  
*Served with Mulled Wine Syrup*

Warm Chocolate & Orange Fondant  
*Served with Clotted Cream*

White Chocolate & Raspberry Cheesecake  
*Bourbon biscuit base with a raspberry coulis*

Chocolate Torte (V/VE)  
*With bitter orange sauce*

## MAINS

Roasted Breast of Norfolk Bronze Turkey  
*Served with Cranberry Stuffing, Pig in blanket and rich Turkey gravy.*

Belly of Pork  
*Served with Crispy Black Pudding, bubble and squeak and Roasted apple and Cider sauce*

Duo of Beef, Slow Cooked Beef Cheeks  
& Pan-Fried Hanger Steak  
*Served with Celeriac Puree, Honey Roasted Carrots, and Parsnip Crisps*

Roasted Vegetable En Crouete (V & VE)  
*Seasonal vegetable, blended and encased in puff pastry, finished with red wine & cranberry reduction*

Roast Fillet of Salmon  
*Saffron potatoes and tender stem broccoli*

EAT WITH ONE OF THE  
TOP CHEF TEAMS IN  
THE COUNTY



CRONDON  
PARK