

CHRISTMAS DAY

AT THE WAVENEY HOUSE HOTEL

£75 per person. £35 for 14 years and under (T&C's apply)

Served from 12pm—2:30pm

Choose between the Riverside Restaurant or The Staithe Suite

MENU

Canapes & Bucks Fizz on Arrival

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Gravadlax of Salmon with Pickled Cucumber, an Apple, Dill & Lemon Puree
and Horseradish Snow

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Baron Bigod Cheesecake with Roasted Fig, Pancetta Jam, Fig fluid gel and Crisp Pancetta

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Partridge Rilette with Pear Gelée, Pear Puree, Roasted Hazelnut & Chargrilled Sour Dough

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Garden Pea, Wild Garlic & Ricotta Roulade with Pea Pesto,
Toasted Pine Nuts, Pickled Radish, Micro Cress and Pea Tendrils

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Prosecco & Mandarin Sorbet

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Roast Norfolk Turkey with Sage & Onion Seppings Sausage meat Stuffing
wrapped in streaky Bacon, Chipolata Sausage & Pan Gravy

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Pan Roasted Breast of Goose with a Sage & Chestnut Sausage Roll,
Celeriac Puree and Apple, Cranberry & Cider Sauce

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Pan Roasted Stone Bass with King Scallop, Squid Ink Risotto and Lemon Emulsion

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Roasted Squash, Wild Mushroom & Cranberry Pithivier
with a Chestnut Sauce and Sage Crisps

**All served with Duck Fat Roast Potatoes & Seasonal Vegetables
(Vegetarian Roasts available)**

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Traditional Christmas Pudding with Mulled Fruit Compote, Brandy Cream and Almonds

Textures of Chocolate with Cointreau Cream and a Clementine Crisp

Local Cheeses served with Crackers, Dried Fruits & Nut, Chutney,
Celery Ribbons & Butter Barrels

Stem Ginger & Lime Cheesecake with Gingerbread Crumble,
Lime Gel, Coconut Sorbet and Candied Zest

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Freshly brewed Tea & Coffee with Warm Mince Pies

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Homemade Petit Fours

For Dietary Requirements, please contact Reception on 01502 712270