

Christmas MENU 2016



Starters

Pressed ham hock & vegetable terrine, winter leaves, chestnut & mustard dressing
Spiced sweet potato & butternut squash soup, paprika crème fraiche
Beetroot cured gravalax of salmon ,capers, pink peppercorns & rocket

Mains

Binham blue, spinach and walnut bread and butter pudding, spiced savoy cabbage and panko sprouts

Pan roasted salmon fillet with a prosecco and dill cream, crushed potatoes and fine green beans

Roast Norfolk turkey served with homemade pork, cranberry and sage stuffing, thyme roast potatoes, chipolata wrapped in bacon, honey roast carrots and parsnips, buttered savoy cabbage, sprouts and delicious red wine gravy

Desserts

Winter berry posset, sablé biscuit

Christmas pudding, brandy crème anglais, mixed berry compote.

Flourless chocolate cake, berry compote & crème fraiche

Coffee, mince pie

Available from Thursday December 1st to Friday December 23rd booking required
Private restaurant hire minimum 16 diners.

2 Courses £14.95 3 courses £17.95

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