

# Christmas MENU 2016



## Starters

Pressed ham hock & vegetable terrine, winter leaves, chestnut & mustard dressing

Smoked chicken & spinach tart, bell pepper coulis

Beetroot carpaccio, goat's cheese mousse, candied walnuts & grapefruit\*

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

Crispy belly of pork with apple and sage mash, roasted root vegetables and spiced creamed cabbage

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

Slow braised blade of beef cooked in winter vegetables, red wine & thyme, horseradish mash and spiced cabbage

## Desserts

Cranberry, apple & hazelnut crumble, lemon balm & praline syllabub

Winter berry posset, sablé biscuit

Christmas pudding, brandy crème anglais, mixed berry compote.

Flourless chocolate cake, berry compote & crème fraiche

Pistachio bakewell tart with custard cream ice cream

Coffee mince pies

Available from Thursday December 1st to Saturday December 24nd booking required  
Private restaurant hire minimum 16 dinners.

2 Courses £20.95      3 courses £24.95

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