

# December Festive

## Dinner Menu

### To Begin

#### **Roasted Butternut Squash & Ginger Soup V**

Garlic Croutons, Pea Shoots, Basil Oil

#### **Chicken Liver & Brandy Parfait**

Brioche Fingers, Roasted Onion & Tomato Jam, Fine Herb Oil, Salad Garnish

#### **“La Place’s” Chilled Fish Plate**

Scallop Mousse, Marinated Prawns, Anchovy, Gambas, Smoked Salmon, Croutons, Pea Shoots, Micro Herbs, Dill Oil

#### **Heritage Tomato & Basil Tart V GF**

Tomato Concasse, Roasted Peppers, Crispy Basil Leaves, Watercress, Chervil Oil

### To Follow

#### **Traditional Crown of Norfolk Roast Turkey**

Festive Accompaniments

#### **Chargrilled 10oz Irish Sirloin Steak**

Triple Cooked Chunky Chips, Confit Vine Tomatoes, Grilled Portobello Mushrooms, Peppercorn Sauce

#### **Grilled Sea Bass Fillet GF**

Mussels, Atlantic Prawns, Sauteed Parisian Potatoes, Spinach, Broad Bean Cream

#### **Pan Roasted Herb Polenta**

Sauteed Mushrooms, Cherry Tomato, Courgettes, Thyme, Garlic, Spinach, Balsamic Reduction

### To Finish

#### **Festive Plum Pudding**

Brandied Cherries, Vanilla Sauce

#### **Wild Berry Parfait GF**

Fruit Coulis, Winter Berries, Frosted Mint Leaves

#### **Trio of Ice Cream**

Selection of Jersey Dairy Ice Creams

#### **Selection of British & Continental Cheeses**

Grapes, Celery, Fruit Chutney, Savoury Biscuits

### **£40.00 Per Person**

Pre orders will be asked for in advance by a separate form

### **Food Allergies & Intolerance**

Please inform your server of any allergies before placing your order, please ask for our allergen chart for all dishes. Allergens listed are correct at the time of print. We cannot guarantee the total absence of allergens in our dishes. All dishes are prepared in a kitchen using gluten, nuts, seafood & dairy products.

**V - Vegan**

**GF. – Gluten Free**