

Virginia Court Hotel

Festive menu 2018

Starters

Spiced parsnip soup with locally baked bread

Melon with Parma ham and basil oil dressing

Breaded brie with cranberry and red onion marmalade

Salmon mousse with lemon crème fraiche

Mains

Roast Norfolk turkey, festive stuffing, pigs in blankets and cranberry sauce

Slow roast pulled garlic and rosemary lamb shoulder with redcurrant jus

Roasted salmon fillet with champagne, dill and prawn sauce

Festive nut roast with cranberry sauce and vegetarian gravy

Desserts

Traditional Christmas pudding with a warm brandy sauce

Warm bakewell cake and vanilla ice cream

Baileys crème brulee

Winter fruit pavlova

£20.00 2 course £25.00 3 course

Includes tea/coffee and selection of mince pies