

# Virginia Court Hotel

## festive menu 2016

Serving from 2<sup>st</sup> – 22<sup>rd</sup> December 2016 for groups of 10 or more

### Starters

Roasted red pepper and plum tomato soup with locally baked bread

Melon with Parma ham and basil oil dressing

Breaded brie with red onion marmalade

Salmon mousse with lemon crème fraiche

### Mains

Roast Norfolk turkey with 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

Individual winter garden pies  
(ratatouille with a sweet potato mash)

Homemade festive nut roast with cranberry sauce and vegetarian gravy

*All served with roast potatoes, honeyed parsnips, shredded sprouts and glazed carrots*

### Desserts

Traditional Christmas pudding with a warm brandy sauce

Warm chocolate brownie and vanilla ice cream

Baileys crème brulee

Fresh fruit pavlova

Includes tea or filter coffee with a homemade mince pie

# Serving our delicious Christmas group meals

Friday 2<sup>nd</sup> – Thursday 22<sup>nd</sup> December 2016

**2 courses £19**

**3 courses £23**

Why not add a glass of bubbles for your guests on arrival

Prosecco £4.50 per person

Champagne £6.00 per person

Add bottles of wine from only £17.95

House wines include

## Whites

Sauvignon Blanc, Pinot Grigio, Riesling or Chardonnay

## Red

Malbec, Shiraz, Merlot

## Rose

White Zinfandel

Call us on 01263 512398 to reserve your table

£5.00 per person deposit required at the time of booking