THE BLACKSMITHS HEAD
CHRISTMAS MENU
01ST DECEMBER-24TH DECEMBER

STARTERS

Roasted pepper and butternut squash soup, parsnip crisps served with fresh bread and butter £5.50 (V)

Chicken liver and lavender parfait with caramelised onion jam and toasted croutons £5.50

King prawn and crayfish salad finished with a Marie Rose dressing £6.95 (V)

Boxed Baked Camembert spiked with garlic and rosemary, ciabatta croutons £8.50 (V)

MAINs

Norfolk Turkey roast with all the trimmings, pork and onion herb stuffing, garlic and rosemary roast potatoes, chestnut and pancetta Brussel sprouts, chipolatas wrapped in bacon, winter vegetables and homemade gravy £14.50

Roasted vegetable tart served with crushed garlic and herb potatoes with our own spiced tomato and pepper chutney £11.50 (GV)

Wild mushroom and Stilton risotto with Parmesan shavings and parsnip crisps £11.95

Rudolf beef burger served with Brie, cranberry, stuffing served with coleslaw, chilli chutney and homemade chips £13.00

Rib eye steak with glazed root vegetables, chestnut butter and hand cut chips £17.95

Blacksmiths home made pie served with winter vegetables and creamy mash with red wine gravy £12.00

DESSERTS

Christmas pudding with brandy sauce £5.25
Dark and milk chocolate brownie served with vanilla ice-cream £5.50
Spiced apple crumble with cinnamon custard £6.25

Cheese board, selection of cheeses and chutneys, with crackers and grapes £6.25

Coffee and mince pies £3.50