

Christmas Luncheon

...Why not book our private function room by calling 01284 770941

Relaxing waitress served Christmas meal in the privacy of our separate function room.

£15.99 per person.

£5 per person, non-refundable deposit required. Minimum 4 persons, maximum 14 persons.

To Start

Three Cheese and Walnut Paté

Red Leicester, cheddar, gruyere blended with cream cheese into a delicious paté with walnuts to set your taste buds racing, served with granary toast and butter.

Glasswells Prawn Cocktail

Juicy north Atlantic prawns served on a bed of crisp lettuce garnished with a marie rose sauce and served with granary bread and butter. (V)

Homemade Soup of the Day

Fresh homemade soup prepared by our chef served with a granary or white roll and butter

The Main Event

Roast Norfolk Turkey

Norfolk turkey basted and roasted with cranberry and apricot sausage meat stuffing, trio of roasted root vegetables and sautéed brussel sprouts with chestnuts and a rich jus.

Xmas Fish Pie

Salmon, pollock, onions, dill and parsley encased in puff pastry, with a creamy white sauce served with a trio of roasted root vegetables. (V)

Wild Mushroom and Herb Pancakes

Light pancakes filled with wild mushrooms slowly cooked in fragrant herbs, with a shot of brandy, baked in a white sauce and served with a crisp dressed salad. (V)

To Finish

Christmas Pudding and Brandy Sauce

Rich Christmas pudding steamed until perfect, served with lashings of hot brandy sauce

Suffolk Cream Profiteroles

Freshly baked choux buns filled with Suffolk Chantilly cream and topped with rich homemade chocolate sauce



The **placetoeat**
restaurant