



ALL SAINTS  
HOTEL



3 COURSES • £34.<sup>95</sup>

*to include crackers  
& festive table decoration*

MINIMUM OF 10 PEOPLE

Guests are required to pay a £15.<sup>00</sup> per person deposit at the time of booking. Final numbers and your menu choices will be due 14 days before the date. Final payment will be due on the day. All prices are inclusive of VAT. Please be aware that all payments are non-transferable and non-refundable.

Please make us aware of any food allergies or intolerances upon booking. Gluten free and Vegan menus are available on request.

# THE FESTIVE SEASON IN THE VIEW

## TO START

### CAULIFLOWER SOUP V

truffle & Binham blue cheese with homemade rosemary focaccia

### CHICKEN LIVER PARFAIT

Hengrave apple chutney, pickles with toasted homemade focaccia

### BEETROOT CURED SALMON

pickled beetroot, seaweed salad cream

## TO FOLLOW

### ROASTED NORFOLK BRONZE TURKEY BREAST

roasted potatoes, lemon & thyme sausage meat stuffing, honey roasted parsnips & carrots, brussel sprouts, sautéed chestnuts, pigs in blanket, smoked bacon with roast gravy

### COD FILLET

olive oil mash potatoes, parsley sauce, clams

### CELERIAC RISOTTO V

chicory, hazelnuts, Baron Bigod cheese

## TO FINISH

### HANDMADE TRADITIONAL CHRISTMAS PUDDING

brandy sauce

### CHOCOLATE BROWNIE

chocolate mousse, vanilla ice cream

### PASSIONFRUIT CURD

Italian meringue, coconut sorbet

## AFTERWARDS

### COFFEE OR TEA

served with homemade mince pies



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# THE FESTIVE SEASON IN THE VIEW

## VEGAN MENU

### TO START

BEETROOT, WALNUT, CHICORY, PEAR SALAD  
with truffle honey

CAULIFLOWER SOUP  
homemade focaccia

### TO FOLLOW

SALT BAKED CELERIAC  
wild mushroom, sprout tops, roasted chestnuts

SQUASH RISOTTO  
roasted pumpkin seeds, kale

### TO FINISH

POACHED PEAR  
vanilla & almond milk ice cream

VEGAN CHOCOLATE BROWNIE  
coconut sorbet

### AFTERWARDS

COFFEE OR TEA  
served with homemade mince pies