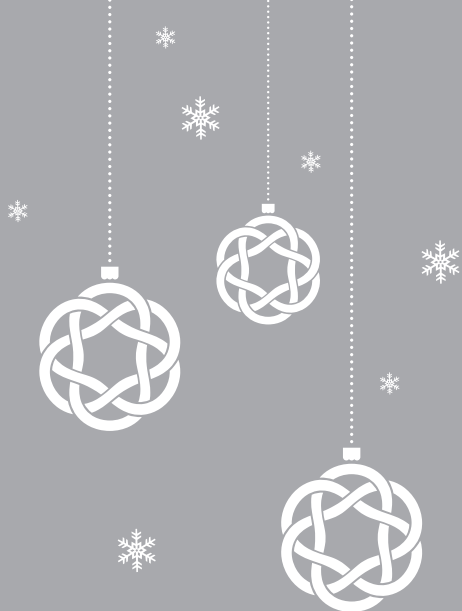




ALL SAINTS  
HOTEL



4 COURSES • £79.<sup>95</sup>

TABLES AVAILABLE FROM  
12PM - 2.30PM

SUBJECT TO AVAILABILITY

# CHRISTMAS DAY IN THE VIEW

SELECTION OF HOMEMADE BREADS

## TO START

HAND DIVED SCALLOPS

chestnut sage, black pudding

DUCK LIVER PARFAIT

crispy duck leg, cornichons, apple, toasted homemade focaccia

CAULIFLOWER & BLACK TRUFFLE SOUP <sup>V</sup>

cauliflower cheese croquette, toasted homemade focaccia

## TO FOLLOW

NORFOLK BRONZE TURKEY

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

HALIBUT FILLET

parsnip, wild mushroom, salsa verde

SALTED BAKED CELERIAC <sup>V</sup>

sage gnocci, wild mushroom, pecorino, sprout tops

## DESSERT

CHRISTMAS PUDDING

brandy sauce

CHOCOLATE MOUSSE

clementine sorbet, baked white chocolate

PEAR & ALMOND FRANGIPANE

clotted cream ice cream

## TO FINISH

A SELECTION OF EAST ANGLIAN CHEESE

chutney, crackers & sourdough

## AFTERWARDS

COFFEE OR TEA

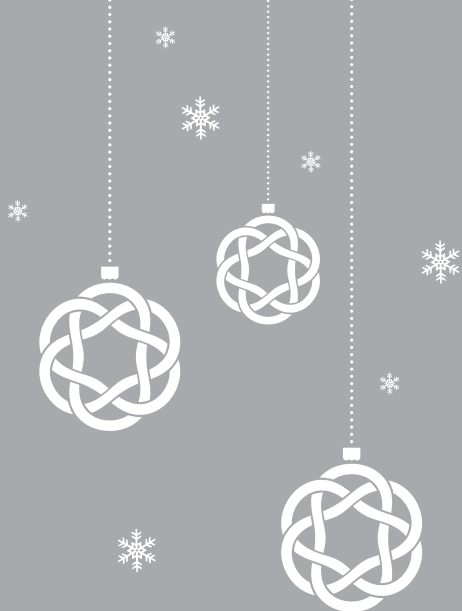
served with homemade mince pie fudge

All bookings must be made in advance. Guests are required to pay a £30.<sup>00</sup> per person deposit at the time of booking. Full payment, final numbers and pre-order are required by 1<sup>st</sup> December 2019. 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 menu available on request.



ALL SAINTS  
HOTEL



4 COURSES • £79.<sup>95</sup>

TABLES AVAILABLE FROM  
12PM - 2.30PM

SUBJECT TO AVAILABILITY

# CHRISTMAS DAY IN THE VIEW

## VEGAN MENU

### TO START

CAULIFLOWER & BLACK TRUFFLE SOUP  
homemade focaccia

ARTICHOKE, WILD MUSHROOM & GARLIC BRUSCHETTA  
watercress, chestnut

### TO FOLLOW

SALT BAKED CELERIAC  
sage gnocchi, sprout tops, leeks

BEETROOT AND PEARL RISOTTO  
pear, celery & pickled walnut

### DESSERT

POACHED PEAR  
vanilla & almond milk ice cream

CHOCOLATE WATER MOUSSE  
clementine sorbet

### TO FINISH

RED PEPPER HUMMUS  
sourdough crackers

### AFTERWARDS

COFFEE OR TEA  
served with homemade fruit pastel

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Please make us aware of any food allergies or intolerances upon booking.



ALL SAINTS  
• HOTEL •



# CHRISTMAS CHILDRENS MENU

3 COURSES • £34.<sup>95</sup>  
UNDER 12 YEARS

## TO START

CHRISTMAS TREE GARLIC BREAD

## TO FOLLOW

### ROAST BREAST OF SUFFOLK TURKEY

chestnut stuffing, pigs in blankets, chateau potatoes,  
honey glazed parsnips, carrots, sautéed brussel  
sprouts with roast gravy

### FESTIVE BEEF BURGER

chips

## TO FINISH

CHOCOLATE BROWNIE & ICE CREAM