

Links Hotel Boxing Day Dinner 2017
Bubl  at Christmas

To Start

Mixed Olives and Homemade Dips with Foccacia Bread

Followed by

Roasted Carrot and Fennel Soup

Honey and coriander yoghurt

Or

Terrine of Pulled Ham and Pickled Vegetable

Spiced date chutney, poached cranberries, toasted onion bread

Or

Rilette of Smoked Mackerel

Lemon mayonnaise, soused pickled vegetables

Main Course

Slow Braised Short Rib of Beef

Chive mash, buttered parsley carrots, roasted shallot, tenderstem broccoli, braising liquor

Or

Baked Supreme of Codling

Parsley mash, braised chicory, brown shrimp and chervil dressing

Or

Baked Butternut Squash Roulade

Braised red lentils ragu, saut ed wild mushrooms, chive butter sauce

Dessert

Almond and Coffee Delice

Coffee gel, salted almond brittle, Baileys ice cream

Or

Chocolate and Kirsch Cherry Cheesecake

Cherry sorbet, chocolate soil, boozy cherry compote

Or

Norfolk and British Cheese Board

Apple and raisin chutney, celery, grapes and biscuits

To Finish

Coffee and Seasonal Petit Fours

*Please note menu correct at time of printing but subject to changes
due to market forces*