



Links Hotel
Festive Party Menu 2018

Starters

Honey Roasted Parsnip and Apple Soup
Croutons

Salad of Prawns and Smoked Mackerel
Soused vegetables, dill and lemon mayonnaise

Presse of Ham Hock and Pickled Carrot
Apple salad, Cumberland sauce

Wild Mushroom, Peas and Artichokes Fondue
Poached egg, garlic, chive and white wine cream

Mains

Roast Norfolk Turkey
Roast potatoes, pigs in blankets, sage and chestnut stuffing, red wine jus

Steamed Fillet of Bream
Smoked haddock and potato fishcake, roasted fennel, tomato and dill butter sauce

Braised Feather Blade of Beef
Chive mash potato, parsley carrot, broccoli, braising sauce

Tart of Butternut Squash and Brie
Beetroot chutney, sautéed beans, kale and potato, ragu of tomato

Desserts

Christmas Pudding
Cranberry compote, brandy sauce

Lemon and Lime Mousse
Berry cream and sauce, mint syrup, ginger crumb

Millionaire Caramel Truffle Delice
White chocolate ganashe, salted toffee popcorn

Cheese Board
(Blue Stilton, Mature Cheddar, Somerset Brie)
Fruit chutney, celery, grapes and biscuits

To Finish

Tea or Coffee

£19.95 per person Lunchtimes-3 course
£16.95 per person Lunchtime—2 Course
£20.95 per person Midweek Dinner
£23.95 per person Weekend Dinner

Private Hire Disco (min 60 people) £26.95 per person