

Links Hotel
Christmas Day Lunch 2018

Arrival

Canapés and Bubbly

To Start

Spiced Butternut Squash Velouté
Chive crème fraîche, brioche croutons

Followed By

Ballotine of Fresh and Smoked Salmon
Compressed cucumber, lemon gel, heritage beetroot, Avruga caviar dressing

Sorbet

Cassis Sorbet

Main Course

Traditional Bronze Roast Turkey,
Seasonal vegetables, sage and chestnut stuffing, cranberry sauce and Madeira jus
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Fillet of Beef Wellington
Gratin potato, roasted shallot, vegetable bundle, port jus
**

Pave of Halibut
Mussel chowder, roasted baby leeks

Dessert

Steamed Christmas Pudding
Stem ginger ice cream, red berry compote, brandy sauce
**

Dark Chocolate Torte
White chocolate ganache, blood orange sorbet, raspberry gel
**

Glazed Lemon Tart
Fresh raspberries and sauce, clotted cream
**

Norfolk and British Cheese Board
Home spiced chutney, celery, grapes and biscuits

To Finish

Coffee and Seasonal Petit Fours

£80.00 per person

Vegetarian Menu also Available