

North Cove

CHRISTMAS DAY MENU

WELCOME DRINK ON ARRIVAL - *A glass of Prosecco with wild Berries*

And On Arrival

Famous Shoes Homemade Sausage Rolls or Mushroom & Tarragon Cappuccino

To Start

Beet cured Salmon Gravlax, Caper & Dill Aioli, Crusty Bread & Pickled Samphire Salad

North Cove Honey Parsnip Soup with Parsnip Crisps

Pan Fried Pigeon Breast, Garlic Bruschetta, Bacon & Red Wine Jus, Crispy Kale

Main Course

Norfolk Roast Turkey, Apricot Stuffing, Pigs in Blankets, Chestnut Butter Sprouts and Cider Glazed Root Veg, with Rosemary Roasted Potatoes & Yorkshire Puddings

Maisebrooke Farm Roast Beef, Apricot Stuffing, Pigs in Blankets, Chestnut Butter Sprouts and Cider glazed Root Veg, with Rosemary Roasted Potatoes & Yorkshire Puddings

Grilled Monkfish Tails Wrapped in Parma Ham, Braised Red Cabbage, Bubble & Squeak with a Red Wine & Wild Mushroom Sauce

Wild Mushroom & Chestnut Vegan Short Pastry Parcels, Butternut Mash, Cider Glazed Root Veg, Rosemary Roasted Potatoes

Dessert

White & Dark Chocolate Brownies with Honeycomb, Fresh Fruit, Toasted Marshmallows & Pistachio Ice Cream

Vanilla Panna Cotta with Berry Compote & Thick Lavender Shortbreads

Traditional Christmas pudding with a Courvoisier Brandy Cream & Butter

Vegan Option on Request

OR

Luxury Cheese and Biscuits

Digestif

Home Made Liquor & Truffles

First Sitting - 11:30pm arrival – 12.00pm service, booking is essential – Pre-orders only

Second Sitting - 2:30pm arrival – 3.00pm service, booking is essential – Pre-orders only

£65.00pp - £20 Deposit with Bookings

Special note Our kitchen uses various ingredients which are on the allergens list so please make us aware of any special dietary requirements and we will do our best to accommodate you & your party.