

THE PORTERHOUSE CHRISTMAS MENU

3 courses £35 per person

To Start

Parsnip & Sweet Potato Soup, warm bread roll (VG) (2)

Smoked Salmon & Crème Fraîche on Brown Bread - cucumber, sliced lemon, capers (2,5,7,13)

Chicken Liver Pâté, caramelised onion chutney, toasted ciabatta (2)

Classic Prawn Cocktail, Marie Rose sauce, sliced lemon (3,4,5,7,13)

To Follow

*Traditional Norfolk Roast Turkey
rosemary roast potatoes, glazed seasonal vegetables,
herbed pork & caramelised onion stuffing, cranberry sauce, Yorkshire Pudding, gravy (2,10)*

*Matured Topside of Beef
roast potatoes, seasonal vegetables, horseradish cream, Yorkshire pudding, gravy (2,4,7)*

*Seared Fillet of Sea Bream
roasted new potatoes, grilled vegetables, capers, lemon butter sauce (2,5)*

*Beetroot, Mushroom & Pumpkin Wellington (VG)
rosemary roast potatoes, seasonal roasted vegetables, cranberry sauce, vegan gravy (2)*

To Finish

Traditional Christmas pudding, warm brandy sauce (V) (2,4,7,10,11,13)

Triple Chocolate Fudge Brownie, vanilla ice cream, chocolate sauce (V) (2,4,7,10,13)

Vegan Vanilla Cheesecake, mixed berry compôte, biscoff crumb (VG) (2,13)

Mixed Cheese Plate, crackers, red grapes, maple walnuts, chutney (2,4,7,10,13)

Allergen List :

(V) Vegetarian

(VG) Vegan

1 Celery

8 Molluscs

2 Gluten

9 Mustard

3 Crustaceans

10 Nuts

4 Eggs

11 Peanuts

5 Fish

12 Sesame Seeds

6 Lupin

13 Soya

7 Milk

14 Sulphur Dioxid



*A 10% service charge
will be added to all bills*