

Christmas at The Lodge

Two Course 35.95 Three Course 44.95 Available Monday to Saturday
Available from 1st - 24th December - £15 per person non refundable deposit

For guests with any food/drink allergies please advise on Pre-Booking Form

Starters

Roasted Sweet Potato, Parsnip & Butternut Squash Soup with Norfolk Harvester Bread Roll V DF GFO
White Stilton, Mango and Ginger Fritters with Cranberry & Mandarin Chutney VG
Beetroot Cured Smoked Trout, Smoked Mackerel Paté Beetroot Remulade & Granary Toast DF GFO
Smoked Chicken, Wild Mushroom & Saffron Arranchini with Tarragon and Wild Mushroom Sauce & Truffle Aioli
Baked Vegan Camembert and Cranberry Wellington with Sweet Chilli Jam V DF GFO
Hoveton Hall Estate Pulled Pheasant, Game Bordalaise Sauce, Polenta Horseradish Purée & Toasted Pine Nuts GF
Goats Cheese & Beetroot Souffle with Cheese Straws VG
Lamyai's Satay Chicken and Authentic Thai Chicken Dumplings with Warm Peanut Satay Sauce DF

Mains

Local Free Range Butter Roasted Turkey, Cranberry & Chestnut Stuffing, Pig in Blanket, Goose Fat Roasted Potatoes,
Winter Vegetables & Turkey Gravy GFO DFO
Cranberry & Apricot Nut Roast Wellington, Garlic & Tyme Roasted Potatoes, Seasonal Vegetables
& Rich Vegetarian Gravy V GFO DFO
Pan Roasted Fillet of Salmon, Chive Mash, Sauteed Truffled Portabello Mushrooms, Buttered Spinach
and a Champagne Beurre Blanc GF
Tandoori Roasted Duck Breast with Kashmiri Butter Curry, Sweet Potato Bhaji, Bombay Aloo
and Coconut Rice with Mango Chutney & Mint Yoghurt GF
Pan Fried English Rump of Lamb, Puff Pastry Wrapped Dauphinoise, Sticky Maple Syrup Red Cabbage,
Shepherds Pie Croquette, Lamb Jus & Tenderstem
Poached Fillet of Brill Stuffed with a Crab & Prawn Pâté, Smoked Salmon Potato Kiev & Tenderstem Broccoli
with Lobster Bisque - Dill Oil DFO
Cracked Black Pepper Crusted Venison Haunch Steak, Redcurrent & Watercress Salad, Whiskey & Mushroom Sauce,
Pancetta & Parmesan Parmentier Potatoes GFO DFO
Roasted Squash, Goats Cheese & Tarragon Souffle with Buttered New Potatoes, Goats Cheese Bon Bons and Mixed Salad VG
Swannington 28 Day Aged 10 oz Ribeye Steak, Beef Dripping Chips, Beer Battered Onion Rings,
Rocket Leaf, Sundried Tomato and Parmesan Salad (£8 Supplement) GFO DFO

To Finish

Traditional Christmas Pudding, Brandy Sauce & Toasted Marzipan GFO
Ginger Brownie, Maple & Pecan Brittle & Speculoos Ice Cream
Vanilla Panna Cotta, Cranberry & Orange Compôte, Spiced Shortbread Crumb & Blackcurrent Sorbet GF
Baileys Cheesecake with Chocolate Shard, Salted Caramel Ice Cream & Honeycomb
White Chocolate Crème Brûlée with New York City Style Chocolate Chip & Hazelnut Stuffed Cookie GFO
Warm Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream GF
Rich Dark Chocolate & Orange Mousse, Cocoa Crumble & Blood Orange Sorbet V GF DF
The Lodge Cheeseboard - Local Norfolk Cheese with Artisan Crackers,
Onion Marmalade & Frozen Grapes (£4 Supplement)

FOOD ALLERGIES & INTOLERANCES - All of our food is prepared in a kitchen where
nuts, cereals containing gluten and other allergens are prepared and our menu descriptions
do not include all ingredients. Please ask a member of staff if you require assistance.

(VG) Vegetarian, (V) Vegan, (DF) Dairy Free, (DFO) Dairy Free Option, (GF) Gluten Free,
(GFO) indicates Gluten Free Option available