



# **NORTH<sup>®</sup> CHRISTMAS**

**THREE MENU OPTIONS  
AVAILABLE 13/11 - 24/12**

**For more information on any of our  
Christmas menus or for a tailor-made  
package please contact Ella on  
[tellus@norwichnorth.co.uk](mailto:tellus@norwichnorth.co.uk) or  
**01603620805.****

**£5pp deposit required for pre orders  
and all bookings above 6 people.**

# SET MENU

(only available for bookings)

## STARTERS

Goat's cheese, spiced poached pear & pecan nut salad (v)

Roasted beetroot & mint hummus  
with toasted pitta bread (vn) (gf-a)

Mackerel paté with toasted sour dough  
& pickled cucumber (gf-a)

Norfolk chicken, cognac & prune terrine  
with apple chutney (gf-a)

## MAINS

Norfolk Beef Bourguignon & homemade dumplings

Baked salmon, garlic new potatoes,  
curly kale & a creamy lemon sauce (gf)

Crispy polenta with balsamic roasted vegetables (vn) (gf)

## DESSERTS

Winter crumble & ice cream (vn-a)

Norfolk cheese board with crackers & homemade chutney (gf-a)

Warm chocolate brownie with raspberry coulis & cream (gf)

Espresso Martini - vodka, coffee liqueur & espresso,  
the perfect dessert alternative (gf) (vn)

THREE COURSES £25.95/£29.50 with prosecco

TWO COURSES £18.95/22.50 with prosecco

Pre-order required for groups of 8 or more

# SHARING PLATTERS

An informal, family-style alternative to our Christmas set menu with sharing dishes for the whole table.

Available as a vegetarian/vegan menu (**Green Santa**), a meatier menu (**Red Santa**) or as a mixture of our favourites from both.

## **GREEN SANTA**

Bread & oil (vn)

Olives & sun-dried tomatoes (vn) (gf)

Falafels with mint yogurt (vn-a)

Mushroom & pepper pastry swirls (vn)

Butterbean & za'atar dip, babaganoush & hummus (vn) (gf)

Crudités (vn) (gf) & Tortilla chips (v)

Roasted rosemary, maple & garlic Winter vegetables (vn) (gf)

Mushroom with breaded spinach & walnut stuffing (vn)

Brussel sprouts sautéed with almonds (vn) (gf)

Sweet mince pastry swirls (vn)

## **RED SANTA**

Bread & oil (vn)

Olives & sun-dried tomatoes (vn) (gf)

Turkey, sage & cranberry meatballs

Charcuterie platter of chorizo, parma ham  
& tomato chutney (gf)

Poached salmon with chimmichuri (gf)

Brussel sprouts with almonds & bacon (gf)

Roasted rosemary, maple & garlic Winter root vegetables (gf)

Sweet mince pastry swirls (vn)

# BUFFET

A glass of prosecco on arrival

Bread & oil (vn)

Olives & sundried tomatoes

Streaky Bacon wrapped halloumi (gf)

Chips with harissa mayo (gf) (vn-a)

Platter of parma ham, chorizo,  
manchego & tomato chutney

Mushroom arancini (v)

Poached salmon & chimmichuri (gf) (df)

Sage & cranberry turkey meatballs  
with a spiced cranberry dip (df)

Falafels with a mint yogurt dip (gf) (vn-a)

Free range Norfolk pork sausage rolls

Butterbean & za'atar dip, hummus & babaganoush  
with crudités & tortilla chips (vn)

£19.95pp

Available for groups of 12 and above.

Fully vegetarian, vegan or gluten free menus available upon request.