

Starters

TRADITIONAL PRAWN COCKTAIL
Served on mixed salad leaves and a Marie Rose sauce with Ciabatta and butter

## MEDITERANNEAN VEGETABLE AND GOAT'S CHEESE TART

With rocket and a balsamic glaze (v)

## SMOKED DUCK BREAST

Served on a bed of mixed salad leaves, parmesan croutons with a plum sauce

# Mains

NORFOLK TURKEY
Served with all the trimmings (gluten-free option available)

### MINTED LAMB SHANK

Served on a bed of mash potato with green beans and peas

SALMON FILLET
On a bed of crushed garlic new potatoes, green beans and a herb beurre blanc sauce

# MEDITERANNEAN VEGETABLE RISOTTO Served with garlic crostini and rocket(v)

# Desserts

## **CHRISTMAS PUDDING**

With brandy butter

### GLUTEN-FREE BELGIAN CHOCOLATE ROULADE

Served with double cream

### STRAWBERRY AND WHITE CHOCOLATE CHEESECAKE

Served with double cream

The Old Bull Inn