



# The Owl

## Christmas Day 2017

Ham hock & pickled carrot terrine, homemade beetroot chutney  
& sour dough bread

Baked camembert, cranberry & port jelly, crusty bread

Smoked salmon parcel filled with crab, prawn & cream cheese & dressed  
leaves

Fan of melon & British air dried ham, wild blackberry & port reduction

Sweet potato & butternut squash soup served with walnut & raisin bread

Crown of Norfolk roast turkey with all the trimmings

Fillet of seabass, caramelized Lyonnaise potatoes, celeriac puree

Slow cooked pork belly chorizo & chive mash potato,  
Somerset cider & sage sauce

28 day aged 10oz sirloin steak, slow roasted thyme tomato & shallots,  
fondant potato, stilton sauce

Somerset brie & beetroot tart, duchess potatoes & spicy tomato sauce

Traditional Christmas pudding & brandy sauce

Poached pear and almond tart, vanilla ice-cream

Dark chocolate & calvados marinated cherry crème brulee, shortbread



Ginger & caramel cheese cake, butterscotch ice-cream

Selection of ice-creams or sorbet

Local farm house cheese, apple chutney & biscuits

Coffee & home-made mince pies

£65 including glass of prosecco on arrival



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## Christmas Day Pre-Order 2016

	Quantity	Comments, Changes or Dietary Requirements
<b>Starters</b>		
Ham Hock		
Terrine		
Baked Camembert		
Melon		
Soup		

<b>Main Courses</b>		
Roast Turkey		
Smoked Haddock		
Duck Breast		
Sirloin Steak		
Goats Cheese Strudel		

<b>Desserts</b>		
Christmas Pudding		
Chocolate Tart		
Limoncello Trifle		
Cheese and Biscuits		
Ice Cream/Sorbet		