



The Owl

Christmas Fayre 2017

Duck & orange pate, apple, ale & chilli chutney, melba toast

Portobello mushroom filled with local blue cheese & chestnuts
homemade fig & ginger relish

Classic prawn cocktail with brown bread & butter

Home-made soup of the day, crusty bread & butter

Sesame & Cajun breaded chicken goujons, chilli mayo

Norfolk roast turkey with all the trimmings

Pan seared salmon fillet dauphinoise potatoes, buttered local kale & béarnaise sauce

Slow braised short rib of beef, horseradish mash potato, honey glazed parsnips

Natural smoked haddock & cod fishcakes, thyme roasted new potatoes,
sautéed leeks & tartare sauce

Vegetables in a fragrant Malaysian curry, Jasmin sticky vegetable rice

Traditional Christmas pudding & brandy sauce

Spiced plum crumble & custard

Lemon cheesecake, blackcurrant sorbet

Chocolate & orange tart, vanilla bean ice-cream

Selection of ice-creams or sorbet



Coffee & home-made mince pies

included with 3 courses

£12.95 1 course

£16.95 2 course

£20.95 3 course



The Owl

Christmas Fayre Pre-Order 2016

	Quantity	Comments, Changes or Dietary Requirements
Starters		
Duck and chicken liver parfait		
Goats cheese filo parcel		
Prawn Cocktail		
Soup		
Chicken Goujons		

Main Courses		
Roast Turkey		
Salmon Encroute		
Pork Tenderloin		
Rump Steak		
Smoked Haddock		
Brie and Beetroot Tart		

Desserts		
Christmas Pudding		
Plum Crumble		
Lemon Meringue Cheesecake		
Chocolate Orange Bavarois		
Ice Cream/Sorbet		