



## Royal Norfolk & Suffolk Yacht Club

### CHRISTMAS 2014

Honey roasted butternut squash soup, spiced crème fraiche and croutons

Scottish smoked salmon, charred chicory, orange, horseradish and pickled cucumber

Pork rilette, Melba toast, pear & fig chutney

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Roast Norfolk black turkey, cranberry & walnut stuffing, all the trimmings

Telmara Farm duck two ways, caramelised apple, cyder jus

Pan roasted fillet of cod, parsnip purée, parsnip crisps

(V) Twice baked Gruyère soufflé, ragu, poached free range egg, deep fried rocket

Served with seasonal potatoes & vegetables

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Christmas pudding and brandy sauce

Apple crumble brulee, cinnamon swirl and brandy hot chocolate

Winter berry meringue millefeuille and honeycomb

2 courses £18.50

3 courses £23.50

*Please speak to the staff about any special dietary requirements or food allergies*