

Royal Norfolk & Suffolk Yacht Club Christmas Dinner

Saturday 20th December 2014

Time 19:00 for 19:30 Black Tie £ 33.00

Carpaccio of beef & pear, beetroot, goat's cheese mousse and balsamic dressing
Pan fried fillet of sea bass, potato & chive rosti, fennel and shell fish bisque
Orange sorbet
Roast Norfolk black turkey, cranberry & walnut stuffing, all the trimmings
Served with seasonal potatoes & vegetables
(v) Galette of caramelised celeriac, wild mushrooms, chestnut purée, red wine reduction
Christmas pudding & brandy sauce
Winter berry meringue millefeuille and honeycomb
Coffee & mince pies
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Please always speak with us in respect of any special dietary requirements or food allergies

Name	No	Paid	Name	No	Paid