

The Queens Head

Bulwick

Christmas Day 2009

Bucks Fizz on arrival

Wild mushroom soup with Madeira and truffle oil (V)

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**Pressed terrine of ham hock, baby leeks and foie gras with pease pudding  
Buffalo mozzarella with a salad of radicchio, celery heart, shaved radish and parmesan shavings (V)**

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**Toasted bruschetta topped with Portland crab, trevise, fennel, tomato and chilli salad
Porcini mushroom, celeriac and chestnut ravioli with lemon and sage butter (V)**

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**Roast Norfolk free range turkey with sage and chestnut stuffing, chipolata sausage wrapped in bacon, bread  
sauce, cranberry relish, roast potatoes, seasonal vegetables and roast gravy  
Roast haunch of local wild venison rubbed in rosemary, garlic and sage with cavolo nero fried with garlic,  
fennel seed and chilli, fondant potato and porcini mushroom sauce  
Spinach, ricotta and parmesan tart with a winter salad of radicchio, fennel, frizze and preserved lemon (V)**

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A selection of Artisan cheese with biscuits, fruit and quince jelly

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**Chocolate and hazelnut truffle cake with Clementine sauce  
Vanilla panna cotta with Armagnac steeped prunes and hazelnut biscotti  
Pannettoni bread and butter pudding  
Traditional Christmas pudding and brandy cream**

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Filter coffee and mints

£69.95 per head

A non refundable deposit of £25.00 per person is required, payable by 18th December.

Booking's only. You do not need to pre order your menu choices.

A 10% service charge will be added for parties of 6 or more.