

# NOVUS RESTAURANT

## *Christmas Menu*

Tuesday Evening £30pp

### **To Start**

Quail Roulade with a Beetroot Cranberry and Orange Relish

Goats Cheese, Pear and Candied Pecan Salad [V] [N]

Sliced Smoked Salmon topped with Prawn Cocktail and Pickled Dill Cucumber

Chicken Consommé topped with Vegetable Ravioli and a Poached Quail's Egg

### **To Follow**

Pan-Fried Fillet of Sea Bass with Garlic Mussels topped with a Dill Hollandaise Sauce and a Herb Crumb

Pan Roasted Rump of Lamb with Kidney Faggot, Roasted Turned Potatoes, Finished with Red Wine and Mint Jus

Traditional Roast Turkey with Cranberry and Apple Stuffing, Chipolata Wrapped in Bacon, Pan Gravy Cranberry Relish and Roast Potatoes

Slow Cooked Norfolk Pork Belly on Roasted Butternut Squash Puree, Crackling Stick, Charred Baby Gem

Pumpkin, Goat's Cheese and Fig Tart with Lemon Thyme Baby Leeks, Broad Beans and Peas Finished with a Garlic Butter Sauce [V]

**Served to the Table:** Roast Honey Norfolk Parsnips, Whole Vichy Carrots, Norfolk Brussel Sprouts with or without Bacon and Turmeric Roast Potatoes

### **To Finish**

Christmas Pudding [GF] [V] [N] and Brandy Sauce

Ginger Bread Cheesecake

Chocolate Orange Torte with Orange Liqueur Cream

**Petit Four:** Mince pies [V]

V=suitable for vegetarian while nuts and other derivatives are not used in every recipe, all food is prepared in an environment where cross contamination may occur.

