



HOTEL · RESTAURANT · GOLF

HEACHAM MANOR

Festive Menu

STARTERS

- ROASTED PARSNIP, HONEY & THYME SOUP** with Warm Crusty Bread (GFA)
- DEEP FRIED BRIE** with Cranberry Sauce, Mixed Salad (V)
- CHORIZO SCOTCH EGG** with Sweet Chilli & Spring Onion Dressing
- CLASSIC PRAWN COCKTAIL** with Marie Rose Sauce, Shredded Baby Gem Lettuce, Lemon Wedge, Brown Bread and Butter (GFA)

MAINS

- PRIORS OF WEST LYNN ROAST TURKEY** with Roast Potatoes, Pig in Blanket, Stuffing, Seasonal Vegetables, Brussel Sprouts, Yorkshire Pudding, Gravy
- PAN FRIED FILLET OF SALMON** with Spring Onion Crushed Potato Cake, Braised Fennel, Spinach, Lemon, Brancaster Mussels Caper Butter Sauce (GF)
- VEGETARIAN NUT ROAST** with Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables, Cranberry Sauce & Gravy
- CRAYFISH & PRAWN LINGUINI** with Spinach, White Wine Cream Sauce, Rocket
- WILD MUSHROOM & PEARL BARLEY RISOTTO** with Parmesan & Crispy Onion (V)

DESSERT

- BAILEYS BREAD AND BUTTER PUDDING** with Vanilla Custard
- CHRISTMAS PUDDING** with Brandy Sauce (GF)
- CHOCOLATE BROWNIE** with Chocolate Sauce, Caramel Ice Cream (GFA)
- MULLED WINE POACHED PEAR** with Homemade Chocolate Mousse, Honeycomb (GF)
- LEMON & LIME POSSET** with Shortbread Biscuit (GF without Shortbread)

£24.95 2 Courses | £31.95 3 Courses

DF = Dairy Free, V = Vegetarian, GF = Gluten Free, GFA = Gluten Free Available, N = Contains Nuts
If you have any food allergies or intolerances, then please speak to a member of our team and they will be happy to assist you with your meal choice.