

Christmas Menus 2011
Choice of 1 in each category

Starters

- Prawn, crab & smoked salmon timbale with mini greens & Marie – Rose sauce
 - Orange & grapefruit segments with Champagne sorbet (v)
- Caesar salad with shaved parmesan cheese & ciabatta croutons (v)
- Roasted butternut squash soup with chestnuts & pancetta bacon
- Wild mushroom risotto with thyme & roasted parmesan (v)
 - Goat cheese tart with tomato balsamic chutney (v)

Main course

- Stuffed breast of Norfolk black turkey filled with ham and chestnut stuffing, cranberry demi-glaze, roast potatoes, winter greens and roasted root vegetables
- Vegetarian Christmas meal served with a homemade veggie loaf instead of the meat
 - Fresh Cornish monkfish wrapped in Parma ham, lemon, garlic and parsley mashed potatoes, fresh vegetables
 - Confit of duck leg, braised red cabbage, horseradish crushed potatoes
 - Sautéed Jumbo prawns and scallops skewered with spicy chorizo sausage, dressed salad and fat chips
- 10oz Rump steak, wild mushroom sauté, fat chips, rocket & onion tangles

Dessert

- Christmas pudding with brandy butter
- Ice cream sundae with chocolate brownie, chocolate sauce & whipped cream
 - Lemon Tart with fresh berries
 - Caramel crème brulee
- White, milk and dark chocolate mousse

Extras

Cheese board £4.50 per person
Sorbet between starter & main course £2.50 per person
After dinner chocolates 3 per person £1.50 per person
Coffee or tea £1.50 per person
Cappuccino, latte, hot chocolate £1.75 per person



Reservations 01761 452228

£24.95 Gratuity not included - Merry Christmas

**THE
OLD STATION INN**
& CARRIAGE RESTAURANT

Christmas Day Lunch

12-2pm

£65.00 per person, Children £32.50

1st Course

Chilled Lobster Salad with Mango

Or

Homemade Wild Mushroom Raviolis with Truffle Cream Sauce

2nd Course

Mussel Soup with Saffron and Vermouth

or

Creamy Pumpkin Soup with Spiced Walnuts

3rd Course

Lemon Sorbet with Limoncello & Sparkling Wine

4th Course

Roast Norfolk Black Turkey with all the Trimmings

or

Baked Salmon and Halibut Twist with Citrus Herb Butter Sauce

or

Fillet Steak "Rossini" served En-Croute with Duck Liver Pate and Madeira

Mains served with vegetable medley & potatoes

5th Course

Crème Brulee in 3 flavours

or

Marinate Berries over Homemade Marscarpone Ice Cream

Coffee, Tea, Mince Pies
and Chocolate Covered Strawberries