Party Menu 1
2 courses £ 34.00 3 courses £ 41.00

To start
- **RSM cured gravlax of salmon**
  Cucumber, avocado and horseradish mousse
- **Beetroot and kale salad**
  Goat’s cheese and pickled kohlrabi and toasted pine nuts
- **Chicken and tarragon terrine**
  Bacon jam and sweetcorn relish
- **Ham hock and pear salad**
  Wholegrain mustard dressing and quince jelly

To follow
- **Sea trout fillet**
  Black olive mash, braised fennel and parsley and lemon veloute
- **Marinated rump of lamb**
  Creamed potatoes, charred courgettes, confit garlic and mint jus
- **Roast Norfolk turkey**
  Pigs in blankets, pork and chestnut stuffing, bread sauce, roasted vegetable and potatoes
- **Wild mushroom risotto**
  With shaved vegetarian hard cheese and wild rocket

**Side dishes £ 3.60 each**

- Honey roasted root vegetables
- Roasted beetroot, balsamic glaze
- Steamed kale & carrots, olive oil & garlic chips
- Sauteed Brussels sprouts with shallots & crispy bacon
- Cauliflower gratin
- New potatoes/ French fries/mash
- Rocket, Italian hard cheese salad
- RSM salad with yoghurt dressing

To finish
- **Apple tarte tatin**
  With rum and raisin ice cream
- **Christmas pudding**
  Amaretto custard
- **Vanilla cheesecake**
  Fruits of the forest compote
- **Bitter chocolate tart**
  Pistachio cream and kumquats compote

**Coffee and chocolate included**
Prices include VAT

If you have any food allergies or intolerances please speak to your waiter