



WYCK HILL HOUSE

— *Hotel & Spa* —

Christmas Day Lunch

Amuse Bouche

Cauliflower and cumin veloute with parmesan crackling

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Starters

Smoked mackerel rilette with a beetroot salad, salsa verde and melba toast

Chicken, Guinea fowl and pistachio terrine wrapped in smoked streaky bacon with a cider and orchard fruit chutney

Creamed Goat's cheese in ginger crumb with sun-blush tomato, fine green beans and shallot salad (v)

~ooOoo~

Mains

Traditional Norfolk Turkey with chestnut stuffing, bacon and chipolata sausages, cranberry sauce, seasonal vegetables and roast potatoes

Roast sirloin of Beef, Yorkshire Pudding, creamed white onions, seasonal vegetables and roast potatoes

Pan fried John Dory, roasted artichoke and salsify with scallop cream sauce

Creamed wild mushroom and tarragon tartlet, roasted chestnuts, baby spinach and cranberry coulis (v)

~ooOoo~

Desserts

Traditional Christmas pudding with brandy butter and rum sauce

Elderflower pannacotta with gooseberry compote

Cappuccino cheesecake with chocolate orange ice-cream

A selection of British cheeses served with biscuits, celery, grapes and chutney

~ooOoo~

Tea, coffee and mince pies