



# Merry Christmas

## TO START

### BRITISH PARSNIP & MULLED NORFOLK CIDER SOUP (V)

*Topped with crispy greens, with toasted bread.*

### KING PRAWN & SMOKED SALMON COCKTAIL

*King prawns with Bloody Mary Marie Rose sauce on a bed of lettuce, topped with smoked Scottish salmon. Served with wholemeal bread and butter.*

### CHICKEN LIVER & REDCURRANT PATÉ

*Chicken liver paté with redcurrants, an apple & date chutney and melba toast.*

### SLOW-ROAST CHERRY TOMATO & SHALLOT TART (VE)

*Slow-roasted vine cherry tomatoes and roast shallots on a light pastry case.*

## THE MAIN EVENT

### ROAST BREAST OF NORFOLK TURKEY WITH APRICOT AND RED ONION STUFFING,

*Pigs in blankets, seasonal vegetables, roast potatoes, gravy.*

### GRILLED FILLET OF SEA BREAM

*Fillet of sea bream on herb-crushed baby potatoes, with broccoli and wilted baby spinach mussel and white wine butter sauce. .*

### SLOW-COOKED PORK BELLY ROASTED WITH HONEY

*Bubble & squeak mash, roast carrots, seasonal greens, roast apple and a brandy jus.*

### VEGETABLE, SMOKED PAPRIKA AND MERLOT GOULASH (VE)

*Accompanied with home roasted potatoes.*

## TO FINISH

### CHRISTMAS PUDDING (V)

*served with a rich brandy sauce.*

### HOT STICKY TOFFEE PUDDING (V)

*With a rich toffee sauce and vanilla ice cream.*

### SPICED BRAMLEY APPLE CRUMBLE (V)

*With lashings of hot custard.*

### WHITE CHOCOLATE AND PISTACHIO CHEESECAKE (V)

*With fresh pouring cream.*

**2 course £25 or 3 course £30 per person**

*Our kitchen handles food allergens and some of our dishes may contain them.*

*Please ask a Wig team member if you have any intolerances or questions.*

