



Christmas at The Recruiting Sergeant

Two course £29.95 Three course £39.95 ● Available all day except Sunday
Available from 1st – 24th December ● £15 per person non refundable deposit

For guests with any food/drink allergies please advise us at point of ordering

Starters

Roasted Sweet Potato, Coconut and Chilli Soup (gf) (v)
Char Sui Swannington Belly of Pork with Garlic & Chilli Bok Choi (gf)
Warm Goats Cheese Crotin with Honey Roasted Fig, Walnut & Balsamic Salad (gf)
Chicken Liver Parfait with Truffle Butter Cornichons & Chutney - Toasted Brioche
Yuzu & Ginger Cured Salmon with Avocado & Cantaloupe Salad (gf) (df)
Tandoori Lamb Fillet with Crispy Onion Bhaji, Mint Riata & Kachumber Salad
Cromer Crab & Brown Shrimp Croquettes with Gruyere Cheese Fondue
Crispy Thai Satay Cauliflower with Beansprout & Coriander Salad - Peanut Dipping Sauce (v) (df)
Drunken Jerk Sauteed King Prawns with Charred Pineapple & Crispy Plantain Crisps (gf) (dfo)

Mains

Rob Morton's Free Range Turkey with Seasonal Trimmings, Goose Fat Roast Potatoes,
Seasonal Vegetables & Rich Turkey Gravy (gfo) (dfo)
Sesame Pan Fried Fillet of Sea Bass with Thai Green Curry Sauce, Fragrant Rice & Wok Fried Greens
- King Prawn Money Bags (df) (gfo)
Roasted Rump of English Lamb with Smoked Raclette & Bacon Gratin Potatoes - Garlic Buttered Fine Beans (gfo)
Local Game Pie with Shortcrust Pastry & Celeriac Mash - Winter Greens, Honey Roast Carrots & Parsnips
Nut Roast Wellington with Garlic & Thyme Roast Potatoes, Sticky Red Cabbage, Roots & Sauteed Sprouts (dfo) (gfo)
Fillet of Salmon, Leek & Prawn Encroute with Potato & Spinach Saute - Classic Hollandaise Sauce
Pan Fried Fillet of Halibut with Brancaster Mussel & King Prawn Paella
- Sauteed Courgette with Garlic & Olive Oil (gf) (£3 Supplement)
Winter Squash, Cavolo Nero & Sage Rigatoni Pasta with Rocket & Parmesan Salad
- Sourdough Baked Garlic Bread
Hereford 28day Aged 10oz Sirloin Steak with Peppercorn Sauce,
Chestnut Mushrooms & Triple Cooked Chips (gf) (dfo) (£8.50 Supplement)

To Finish

Homemade Xmas Pudding with Brandy Sauce & Toasted Marzipan (gfo)
Egg Nog Custard Tart with Nutmeg & Gingerbread Ice Cream
Bruleed Lemon Meringue Cheesecake with Raspberry Sorbet
Triple Chocolate Brownie with Salted Caramel Profiteroles and Honeycomb (vgo) (df)
Sticky Toffee Pudding with Toffee Sauce, Clotted Cream Ice Cream (gf)
English Christmas Trifle
Coconut Rice Pudding with Frosted Winter Berries (v) (df) (gf)
Selection of Local Ice-creams or Sorbets (gfo) (dfo)
Trio of Cheeses - Colston Bassett Stilton, Keens Farmhouse Cheddar & Cricket St Thomas Brie
with Artisan Crackers, Quince Jelly & Frozen Grapes (£2.00 Supplement) (gfo)

(Vg) Vegetarian, (V) Vegan, (df) indicates Dairy Free, (gf) indicates Gluten Free, (gfo) / (vo) indicates Gluten Free / Vegan Options available

FOOD ALLERGIES & INTOLERANCES - All of our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are prepared and our menu descriptions do not include all ingredients. Please ask a member of staff if you require assistance.

