



Christmas Party Menu 2007.

One course (lunchtime only)	£9.95
Two course.....	£13.50
Three course.....	£16.95

Starters

Freshly made creamed winter vegetable soup with croutons, a warm rdl and butter.

Chef's chicken liver and duck pate with crusty granary toast and grape chutney.

Succulent North Atlantic prawns on a bed of iceberg lettuce, masked in Marie Rose sauce with brown bread and butter.

Hot Stilton stuffed mushrooms on an exotic French leaf salad dressed with balsamic syrup.

Main Course

Traditional Norfolk turkey, served with chipolatas, bacon rdl, stuffing and rich gravy.

Beef dives, tender wraps of beef steak with The Fleet special filling served with Dauphinoise potatoes and a rich red wine sauce.

Poached fillet of turbot on roasted Mediterranean vegetables with a white wine and dill cream sauce.

Vegetarian parcel, broccoli, leeks, French beans, baby carrots in a cheese sauce wrapped in light puff pastry.

(All our main courses are served with fresh seasonal vegetables).

Sweet Indulgences

Rich dark Christmas pudding with brandy sauce.

Trio of crème brulee, (vanilla, almond and pistachio), served with almond thins.

Chocolate profiteroles, filled with Chantilly cream.

Caramel and coffee ice cream, served with Italian fan wafer.

Fresh filtered coffee and chocolate mints

Free bottle of Bishop's Choice wine per four customers