

Sandringham Hotel

Christmas 2017

STARTERS

Roasted Vine Tomato & Red Bell Pepper Soup **GF V**

Ham Hock & Cranberry Terrine, laced with Brandy Butter **GF**

Smoked Salmon and Cream Cheese Quenelle on a savoury Scone, topped with Tomato and Onion Marmalade

Trio of Wild Mushroom, Spinach & Stilton Cheese baked in Parmesan Cheese Bun **V**

Chargrilled Mini Vegetable Strudel with Sweet Chilli Sauce **V**

MAIN COURSES

Traditional Roast Turkey with all the Trimmings (**GF** on request)

Roast Topside of Beef served with a Yorkshire Pudding (**GF** on request)

Stuffed lean Loin of Pork roasted in aromatic Butter **GF**

Fresh Cod Loin roasted in Herb Butter, served with Béarnaise Sauce **GF**

Butternut Squash, Spinach & Mushroom Risotto Cake, served with a piquant Sauce **V**

Swiss Chard, Pimiento and Ricotta Cheese Cannelloni served with Garlic Ciabatta Bread **V**

All dishes are served with Vegetables and Potatoes

V Vegetarian **GF** Gluten free

DESSERTS

Christmas Pudding with Brandy Sauce

Chocolate and Vanilla Cheesecake

Pavlova with minted Orange Cream

Apple and Cranberry Ginger Bread Pudding with Brandy Syrup

Gluten free Desserts available

Coffee served with Chocolates

£22.50 per person including Crackers and Disco

SPECIAL OFFER

Sun – Thurs: Bring your own wine @ £2.00 per 75cl bottle corkage fee.

(Only one bottle per person permitted. Only wine can be brought in.)

Allergen information available upon request

Go to food.gov.uk/ratings to find out the food hygiene rating of our business or ask us for our food hygiene rating when you order.

