



Christmas at The Bucks

Two course £32.95 Three course £41.95 ● Available all day except Sunday
Available from 30th November – 23rd December ● £15 per person non refundable deposit

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

Starters

French Onion Soup with a Gruyere Cheese Croute VE option
Smoked Salmon and Lobster Terrine with Citrus Crème Fraiche and Warm Soda Bread
Local Venison and Nduja Scotch Egg with Celeriac Slaw and Oxford Sauce
Welsh Rarebit Fondue with Onion Marmalade and Pigs in Blankets
Slow Cooked Swannington Beef Short Rib Croquettes with Pickled Cucumber and Burger Sauce
Twice Baked Norfolk Goats Cheese Souffle with Waldorf Salad and Honey Roasted Figs

Mains

Butter Roasted Norfolk Black Turkey with Beef Dripping Roast Potatoes, Creamy Mash, Pig in Blanket, Sausage Meat Stuffing, Braised Red Cabbage, Brussel Sprouts and Carrots with a Rich Turkey Gravy
Parsnip and Cranberry Nut Roast Wellington with Roast Potatoes, Sticky Red Cabbage, Brussels Sprouts, Carrots and Gravy
Orange, Soy and Honey Glazed Salmon Fillet with Coriander Rice, Charred Tenderstem Broccoli, Crispy King Prawns, Pomegranate and Toasted Almonds
Blickling Game Cottage Pie topped with Sweet Potato and Harissa Mash, Honey Glazed Parsnip, Sautéed Peas and Pancetta and Juniper and Garlic Jus
Pan Fried Sea Bass Fillet with Local Brancaster Mussel and Champagne Sauce, Cromer Crab Croquettes, Fine Beans
Swannington Pork Belly With Hasselback Potatoes, Charred Hispi Cabbage, Glazed Parsnip, Tenderstem Broccoli and Apple Compote
Roasted Butternut Squash and Winter Green Rigatoni with Roasted Cherry Tomatoes and Crusty Bread VE

To Finish

Homemade Christmas Pudding with Brandy Ice Cream
Salted Caramel Profiteroles with Dulch de Leche and Amaretti Crumb
Ginger Bread Sticky Toffee Pudding with Toffee Apple Sauce and Malted Milk Ice Cream
Apple and Winter Berry Crumble with Stem Ginger Ice Cream VE
Pecan and Dark Chocolate Brownie with Chocolate Sauce and Salted Caramel Ice Cream
Bucks Christmas Affogato; Espresso Coffee, Baileys Ice Cream, Amaretti Biscuit and Cocoa Powder
Trio of Ice Cream and Sorbet
British Cheese Plate with Crackers, Fruit and Chutney

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.

