

## The Ship Hotel – Christmas Day Menu



Join us at midday for a celebratory glass of Champagne and canapés, followed by Chef's four course festive lunch

### Menu

Lightly curried mussel velouté,  
chives, crème fraîche and chilli oil  
Pan seared breast of Holkham pigeon,  
braised pearl barley, black cabbage, red wine jus  
Grilled fillet of North Sea mackerel,  
bubble and squeak, kipper sauce  
Goats cheese and truffle croquettes,  
beetroot, walnuts, local winter leaves

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Roasted Norfolk bronze turkey, rosemary and  
chestnut stuffing, chipolata wrapped in smoked bacon,  
roast potatoes, honey roasted parsnips, sprouts  
and baby carrots, cranberry sauce, clementine jus  
Pan cooked fillet of sea bass, potato gnocchi,  
chorizo, wilted spinach, Asian dressing  
Pepper crusted fillet of Houghton Estate venison,  
dauphinoise potatoes, swede puree,  
haggis bon bon, Whisky sauce  
Butternut squash, pinenut, and spinach strudel,  
apple, fig and celery

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Traditional Christmas pudding,  
poached English plums, cinnamon ice cream  
Dark chocolate and griotine cherry tart,  
cherry sorbet, peanut biscotti  
Toffee pannacotta, rum and raisin granola,  
salted caramel ice cream

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Selection of Norfolk cheeses, grapes,  
House chutney, oatcakes

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£84.95 per person,  
children 4-12 £42.50, under 3s £20