



THE SHIP HOTEL

— Brancaster —

CHRISTMAS DAY LUNCH MENU

Roasted Celeriac Soup, Black Pepper Croutons, Truffle Oil & Onion Loaf (G,D)

Crayfish Tail Cocktail, Tomato Concasse, Salfrino Cucumber,
Baby Gem, Lemon, Whipped Salted Butter & White Farm House Loaf (CR,D,G)

Ham Chicken Terrine, Crispy Capers, Pickled Vegetables,
Ciabatta Crostini, Rocket, Cranberries, Pistachio Crumb, Endive (SO,G,N)

Heritage Beetroot, Pickled Egg Mayonnaise, Chive, Herb Oil & Sourdough Crisp (E,D,G)

Honey Marinated Melon, Bocconcini, Baby Mint & Pomegranate (D)

Roasted Breast of Turkey, Roast Chateau Potatoes Parsley, Honey Roast Whole Baby Parsnip, Brussel
Sprouts Smoked Lardon & Garlic, Yorkshire Pudding, Chipolata Pigs in Blankets, Fennel White Wine
Baby Carrots, Chestnut Stuffing & Bread Sauce Gravy From The Heavens (G,D,SO)

Nut & Fruit Roast, Roast Chateau Potatoes Parsley, Honey Roasted Whole Baby Parsnip, Brussel
Sprouts Almonds & Garlic, Yorkshire Pudding, Quorn Pigs In Blankets, Fennel White Wine Baby Carrots,
Chestnut Stuffing & Vegetarian Gravy (G,D,N)

Salmon Pavé, Garlic Lemon, Celeriac Puree,
Roast Cauliflower, Green Beans Wrapped in Leek, Cranberries & Tarragon Oil (D,F)

Slow Roasted Pork Belly,
Fondant Potato, Savoy Cabbage, Butternut Squash Purée & Rich Dark Cider Jus (SO,D)

Traditional Christmas Pudding, Brandy Butter & Cinnamon Ice Cream (G,D,SO,N)

Chocolate Pistachio Tart, Chantilly Cream, Popping Chocolate Candy & White Chocolate Soil (N,SO,G,D)

White Chocolate Cheesecake & Berry Compote (G,D)

Norfolk & Suffolk Cheese Slate, Oat Biscuits, Gin Jam, Celery, Apple & Grapes (D,G,SO)

ALLERGENS KEY:

G-GLUTEN, D-DAIRY, F-FISH, SD- SULPHUR DIOXIDE, CR- CRUSTACEANS, M-MOLLUSCS, SO-SOY INC. SOYA,
C-CELERY, E-EGG, MU-MUSTARD, N-NUTS, L-LUPIN, S-SESAME, P-PEANUTS, V-VEGETARIAN, VG-VEGAN