

The Banningham Crown

Tel 01263 733534

www.banninghamcrown.co.uk

Christmas Menu 2024

Starters

Rosemary, Sweet Potato and Seasonal Squash Soup (Ve) (GFa)

with garlic and rosemary salt croutons

Loch Duart Smoked Salmon and Atlantic Prawn Roulade (Gfa)

with crispy Lilliput capers, mooli crema and rye bread

Ham Hock Terrine (GF)

with cow parsley oil, orange pickled cauliflower, Colman's mustard and honey dressing

Honey and Truffle Baked Camembert (GFa)

with Scottish cranberry chutney, corn mache and Parmesan cheese straws

Main Course

Roast Norfolk Turkey (GFa)

Slow-roasted Norfolk turkey served with sausage meat, chestnut and cranberry stuffing, pig in blanket, honey-roasted carrot and parsnip, duck fat roast potatoes and seasonal vegetables

Or

Nut roast (ve)

Chefs homemade nut roast with honey-roasted carrot and parsnip, roast potatoes and seasonal vegetables.

Sea Bass Caponata (GF)

on aubergine, olives, pepper and caper bed with citrus Gremolata and potato cake, and seasonal vegetables

Treacle-Roasted Norfolk Pork Loin

with a warm salad of blue cheese, apple and stemster potato salad with a Calvados dressing and thyme jus, and seasonal vegetables

10oz Clarke's Rump Steak Cooked to your liking (GFa)

with chips, grilled tomato, sauteed mushrooms, onion ring, and tawny port and Cashel blue sauce

(Supplement - £5.00)

Chefs' Penang Curry

Aromatic and fiery coconut sauce with cauliflower, green beans, and peppers with rice, poppadum and mango chutney (Ve,Gf)

Desserts

Traditional Christmas Pudding (Gf)

with brandy sauce

White Chocolate and Baileys Cheesecake

with cherry-sour compote and vanilla ice cream.

Chocolate Orange Ganache Torté (Ve)

with Parravanni's Italian orange sorbet

Piatto da Caffè

Affo Gato, coffee cake, coffee parfait and mini mince pie

Local Cheese Board

(supplement £5.00)

with Artisan biscuits,

Walnuts, celery-dried apricots with spiced apple chutney

(GF) Gluten free. (GFa) Can be made gluten free on request. (Ve) Suitable for vegans.
For allergen or dietary requests please state on pre-order.

Two Courses £27.00 Three Courses £32.00

**Menu available from 1st to 24th December Lunch & Evenings – Bookings only
Please pre-order Christmas meals at least five days ahead of your booking.**