



The Old Ram Coaching Inn Christmas Fayre Menu 2020

Roast parsnip & apple soup (ve)
finished with parsnip & apple crisps

Traditional game terrine (gfa)
on a bed of dressed salad leaves served with toasted sourdough & seasonal pickle

Red onion & Mardler goats cheese tartlet
rocket leaves & balsamic dressing

Scottish smoked salmon & prawn tian (supp £2) (gf)
layers of smoked salmon & prawns topped with a vodka spiked Marie Rose sauce

Sorbet course (optional £2 per person must be for all your party)

Pan-fried escalope of turkey (gfa)
chestnut potato cake, cranberry jus & sauté Brussels & pancetta

Slow cooked belly of Swannington pork (gfa)
cider & apple sauce, black pudding mash & wilted kale

Traditional beef Wellington (supplement £7.50)
served with duchess potato, tender stem broccoli & a rich port & Binham Blue sauce

Baked herb crusted cod loin (gfa)
on a bed of crushed potatoes with a leek & chorizo cream

Squash steak served on a chestnut & cavolo nero rice pilaf

Traditional Christmas pudding served with brandy sauce or custard (gfa)

Dark chocolate & cranberry brownie with a Grand Marnier spiked flocked cream (gf)

Winter fruit tartlet finished with Chantilly cream & mango coulis (Ve)

Selection of local ice creams & sorbets

Local cheese & biscuits (supp £2)
Binham Blue, Norfolk Dapple & Baron Bigod (Suffolk brie), grapes & celery sticks

2 courses including coffee & mince pies £19.95

3 courses including coffee & mince pies £23.95

£5 per person deposit. Strictly a maximum of six people per party. Pre-order required.

Call 01379 676794 or email theoldramnorfolk@gmail.com