



CHRISTMAS AT THE RAM

Apple & parsnip soup

served with warmed breads (V, GFA)

Duck liver and port pâté

toasted brioche and fig chutney

Classic prawn cocktail

with a bloody Marie Rose sauce on gem leaves and breads (GFA)

Roast turkey breast

with roast potatoes, seasonal vegetables, stuffing, pig in blanket and cranberry sauce (GF)

Classic beef Wellington (£5 supplement)

with horseradish mash, glazed carrots & broccoli, finished with a rich red wine sauce (GF)

Pan-fried seabass

cauliflower puree, butter roasted cauliflower, dauphinoise potatoes & a lemon cream (GF)

Butternut squash risotto

finished with goats cheese, parmesan crisp & roasted squash (VeA, GF)

Traditional Christmas pudding

with brandy sauce or rum & raisin ice cream (GFA)

Dark chocolate cheesecake

Kirsch cherries and cherry ice-cream (GFA)

Gingerbread apple tart

with a cinnamon custard (VeA)

Selection of local ice creams & sorbets (GFA, VeA)

Local cheese & biscuits (supplement £3)

Binham Blue, Norfolk Dapple & Baron Bigod (Suffolk Brie) selection of biscuits, grapes & celery

Coffee with a mince pie

2 courses plus coffee & mince pies £29.00

3 courses plus coffee & mince pies £35.00

Available Monday to Saturday lunch or evening

Pre-order and deposit required £5 per person.

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