

**The Kings Head Christmas Day Lunch 2009**

*Homemade smoked tomato soup*

*Pork liver parfait  
Plum chutney and oatcakes*

*Smoked salmon cheesecake and prawns  
Cucumber and lemon dressing*

*Crispy Polenta, walnuts, Binham blue cheese salad*

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*Norfolk game flaky pastry pie, with duck fat roast potatoes*

*Roasted Norfolk turkey with a sage & onion farce and chipolata sausage wrapped in bacon with duck fat roast potatoes*

*Roast Sirloin of Beef traditionally served*

*Pan seared Halibut, braised baby lettuce, lemongrass froth and champ whipped potatoes*

*Goats cheese pastry parcel with spinach, wild mushrooms and braised lentils*

*Carrot & Quorn Roast, mushroom sauce with roasted sweet potatoes*

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*Sticky toffee pudding  
Toffee sauce and rum and raisin ice cream*

*Our own Christmas pudding  
Lavender ice cream*

*Winter berry cheesecake  
Mulled wine jelly*

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*Coffee and Truffles*

*75.00 pp  
Children 35.00 pp*

***All main dishes are served with fresh local vegetables***