

# Christmas Day Lunch 2012

**the  
Bodkin**  
Traditional Country Inn

A welcome glass of champagne

## Starters

Smooth soup of roast chestnuts & parsnips enhanced with a hint of cream

Poached & smoked salmon in crème fraiche with toasted brioche, lemon parsley & aioli dressing

King prawn cocktail

Oaked cured loin of venison with festive bread, chutney & pickles

Twice baked goat's cheese soufflé with a selection of peppery herbs

## Mains

Norfolk turkey with chestnut & onion stuffing, pigs in blankets, sautéed brussel sprouts and natural gravy with cranberry sauce.

Sirloin of local beef with yorkshire pudding & herb roast potatoes with seasonal vegetables, honey glazed parsnips & red wine gravy

Baked Fillet of turbot with confit cherry tomatoes & shallots on garlic crushed sauté potatoes

Filo parcel of spinach & feta cheese with caramelised onion, roasted pine nuts & sundried tomatoes

## Desserts

Christmas pudding with brandy sauce or custard

Warm brownie with pistachio nuts & homemade bailey's ice cream

Passion fruit syllabub with highland shortbread

Champagne strawberry cheesecake

Stilton with oatcakes & a glass of port

Filter coffee & mince pies

Adults £64.95, (non-drinkers £57.95)

Children under 7yrs free: Children 7 – 12yrs £19.95 (conditions apply)