

The Wine Cellar Christmas Menu 2018

Starters				Our Christmas menu is available lunch time and evening, from 1st December until 24 th December.	
Soup (V)/(VV) Parsnip & pear soup, curried oil warm sourdough	No.	Shallot & goats cheese Tarte Tatin (V) Caramelised shallot & goats cheese tarte tatin, honey glazed beetroot, baby spinach candied walnuts & balsamic glaze	No.	How to Book	
Goats cheese fritter (V) Crispy goats cheese fritter, pear, beetroot & walnut salad	Bream fillet Pan seared bream fillet, parmentier potatoes, wilted spinach, herb & crayfish butter	1. Make sure the date that you want is available by calling 01603 886100 or e-mailing us at: admin@winecellarnorwich.co.uk	
Salmon & crayfish cocktail Cold smoked salmon & crayfish cocktail, Bloody Mary dressing, avocado & cucumber ribbons	Risotto (V)/(VV) Chestnut, wild mushroom & butternut squash risotto with crispy kale	-----	2. Ask your guests to complete a pre-order form for 2 or 3 courses highlighting any dietary requirements.	
Smoked duck salad Warm smoked duck salad, cranberry dressing, sweet clementines & homemade granola	** All served with Christmas vegetables **		3. Add all the choices up and fill in a pre-order form for the whole group.	
Chicken & black pudding Chicken & black pudding terrine, piccalilli toasted hazelnuts & sourdough toast	Desserts		4. Let us have a £10 per person deposit before 5th November 2018 and your pre-order 2 weeks before your event. Remember, your booking will be provisional until we receive your deposit. Deposits may be paid by cash, BACS transfer or credit card and are non-refundable.	
Mains		Traditional Christmas pudding, cranberry sorbet, vanilla & brandy mascarpone	Please note: No service charge will be added to your bill. Here at The Wine Cellar, we believe that if you receive good service and want to reward the staff, it should be at your discretion.	
Roast Turkey Breast Traditional roast turkey, duck fat potatoes, creamed sprouts with pancetta & nutmeg, pork stuffing & rich gravy	Iced chocolate panettone parfait, salt Caramel puree & crushed honeycomb	Your Details	
Braised beef Slow braised British beef, baby onions, wild mushrooms & smoked mashed potatoes	Toffee apple cheesecake, oat crumb & apple crisp	Name	
		Cheese plate: Cheddar, Stilton & Brie, cheese biscuits, tomato chutney, grapes & celery	Tel. No.	
		2 Courses - £25.00		E-mail	
		3 Courses - £30.00		Date/Time of reservation	
				Number of guests - 2 courses	
				Number of guests - 3 courses	