

# The Wine Cellar Christmas Menu 2021

Starters				Our Christmas menu is available lunch time and evening, from 1 <sup>st</sup> . December until 24 <sup>th</sup> December.	
<b>Soup (V)/(VV)</b>	<b>No.</b>	<b>Pan roasted cod</b>	<b>No.</b>	<p align="center"><b>How to Book</b></p> <ol style="list-style-type: none"> <li>Make sure the date that you want is available by calling 01603 886100 or e-mailing us at: <a href="mailto:admin@winecellarnorwich.co.uk">admin@winecellarnorwich.co.uk</a></li> <li>Ask your guests to complete a pre-order form for 2 or 3 courses highlighting any dietary requirements.</li> <li>Add all the choices up and fill in a pre-order form for the whole group (no more than 6 people).</li> <li>Let us have a £10 per person deposit by 1<sup>st</sup> November and your pre-order 1 week before your event. Remember, your booking will be provisional until we receive your deposit. Unpaid deposits may result in your date being released for bookings to others. Deposits may be paid by cash, BACS transfer or credit card and are non-refundable.</li> <li>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.</li> </ol>	
Winter vegetable soup (with or without Crispy chorizo) served with warm bread .....		Pan roasted cod, lemon & herb crushed potatoes, confit swede & horseradish butter sauce .....			
<b>Hot smoked salmon</b>		<b>Duo of beef</b>			
Charred hot smoked salmon, Bloody Mary Prawns, avocado salad, dill oil .....		Slow cooked beef brisket, horseradish & braised ox-cheek croquette, wild Mushrooms & curly kale .....			
<b>Beetroot carpaccio (V)/(VV)</b>		<b>All main courses served with oven roast winter root vegetables &amp; sprouts</b>			
Pickled beetroot carpaccio, parsley & lemon Aioli, candied walnuts, salt baked beetroot Hummus, confit celeriac .....		<b>Desserts</b>			
<b>Ham hock</b>		Traditional Christmas pudding, dark chocolate crumb & malted ice cream .....			
Ham hock, chicken & cider terrine, toasted Bread, piccalilli, dressed leaf .....		White chocolate panettone parfait, crushed honeycomb, salt caramel puree, Chocolate shards .....			
<b>Mains</b>		Chocolate orange set cheesecake, chocolate & tonka bean gel .....			
<b>Roast Turkey Breast</b>		Cheese plate: Mature Cheddar, Stilton, Brie, cheese biscuits, tomato chutney, grapes & celery .....			
Traditional roast turkey breast, duck fat roast potatoes, ham hock stuffing with cranberries, glazed carrots, toasted chestnuts, rich gravy .....		<b>2 Courses - £27.50</b>			
<b>Norfolk chicken breast</b>		<b>3 Courses - £32.50</b>			
Chicken breast, fondant potato, creamed sprouts with crispy bacon & mustard, finished with a tarragon jus .....					
<b>Butternut squash Wellington (V)/(VV)</b>					
Butternut squash, beetroot & chestnut mushroom Wellington, roasted potatoes glazed carrot tops, sauteed sprouts, vegetable gravy .....					
				<p align="center"><b>Your Details</b></p> Name .....	
				Tel. No. ....	
				E-mail .....	
				Date/Time of reservation .....	
				Number of guests - <b>2 courses</b> .....	
				Number of guests - <b>3 courses</b> .....	