The Wine Cellar Christmas Menu 2023

Starters

Soup **No.**
Spiced butternut squash soup
home made bread (VV) (GF*) ……..

Ham hock pea & mint terrine
Ham hock cider terrine, pea puree roast
Chestnut mushrooms, Parma ham crisp
(GF*) ……

Pakora cauliflower fritters
Pakora cauliflower fritters, Asian slaw,
Paprika aioli (VV)(GF) ……

Smoked mackerel pate
Smoked mackerel pate, celeriac remoulade
Pickled silver skin onions, cornichons,
Homemade toast (GF*) ……

Mains

Roast turkey breast
Traditional roast turkey breast,
garlic & thyme roast potatoes, creamed
sprouts with bacon, pork & cranberry
stuffing, rich gravy (GF*) ……

Chicken breast
Pan roasted Banham chicken breast,
Roasted artichoke & chorizo risotto, rocket,
Preserved lemon & pine nut salad (GF*) ……

Slow cooked beef brisket
Slow cooked beef brisket, sauteed gnocchi
& wild mushrooms, confit celeriac
curly kale, wholegrain mustard jus (GF*) ……

Pan seared cod fillet **No.**
Pan seared cod fillet, herb crushed potatoes
Wilted baby spinach, candy beetroot,
Chantenay carrots, beetroot puree (GF*) ……

Chestnut & cashew nut roast
Chestnut & cashew nut roast, roast new
Potatoes, roast spiced cauliflower &
Parsnips, tender stem broccoli, cranberry
compote (VV)(GF) ……

All main courses served with oven roast winter root vegetables & brussel sprouts

Desserts

Traditional Christmas pudding, caramelised
Orange, dark chocolate crumb,
vanilla ice cream (GF*) ……

Sticky toffee pudding, toffee sauce,
spiced poached pear, pear sorbet (VV) ……

Passionfruit cheesecake, white chocolate
Fudge, mixed berry compote (GF) ……

Chocolate pave, salted caramel puree,
Kirsch cherries, chocolate soil, cherry
Sorbet ……

Cheese plate: Mature Cheddar, Stilton,
Brie, cheese biscuits, tomato chutney,
grapes & celery (GF*) ……

(VV) Vegetarian/vegan
(GF*) Gluten free option available – please notify

How to Book

1. Make sure the date that you want is available by calling 01603 886100 or e-mailing us at: admin@winecellarnorwich.co.uk
2. Ask your guests to complete a pre-order form for 2 or 3 courses highlighting any dietary requirements.
3. Add all the choices up and fill in a pre-order form for the whole group.
4. Let us have a £10 per person deposit by 1st 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.
5. Please note: No service charge will be added to your bill. At The Wine Cellar, we believe that if you receive good service and want to reward the staff, it should be at your discretion.

Name ……

Tel. No. ……

E-mail ……

Date/Time of reservation ……

Number of guests - **2 courses** ……

Number of guests - **3 courses** ……

2 Courses - £32.50
3 Courses - £37.50

Our Christmas menu is available lunch time and evening, from 1st December until 24th December