

Prîx Fîxe Menu (sample)

December 2010



STARTERS

Cream of mushroom soup (v)

Chicken liver parfait with caramelized onion chutney

Caramelized beet root & goat's cheese tart (v)

Smoked salmon mousse with pickled cucumber



MAIN COURSES

Linguine with smoked salmon, rocket & cream

Risotto of butternut squash, sage & chestnut breadcrumbs (v)

Roast Norfolk turkey with pork & chestnut stuffing, pigs in blanket

Pan fried salmon fillet with lentils, fennel & orange



DESSERTS

Christmas pudding with custard

Spiced cranberry bread & butter pudding

Continental cheeses & biscuits

Selection of ice creams or sorbets



Coffee or tea

£14.50 for two courses

£18.50 for three courses



Includes a glass of house wine, soft drink or small draught beer

Available Tuesday to Saturday lunchtimes & Tuesday to Thursday evenings*

*(non party nights at Furze Hill)



Gratuities go entirely to the restaurant staff

There will be a 10% service for parties of eight or more

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