

# Recruiting Sergeant

Available from 1st – 24th December

Dinner £29.00

Lunch – Two course £21.00 Three course £27.00

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## Christmas Menu 2018

Thai Sweet Potato, Chilli & Coconut Soup (GF)(DF)

Trio of North Uist Smoked Salmon with Celeriac & Horseradish Remoulade

Pressed Ham Hock Terrine with Sweet Pickles, Honey and Mustard Dressing & Toasted Sour Dough

Oriental Crispy Chilli Beef Salad with Crispy Noodles & Coriander (GF)

Roasted Mediterranean Vegetable Polenta Cake with Tomato Ragout & Watercress Salad (GF)(DF)

Baked St Marcellin Cheese with Caramelised Figs

Crispy Lemon Peppered Squid with Roasted Garlic Aioli (GF)

Prawn & Crevette Cocktail with Tangy Mary Rose & Granary Bread (DF)

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Roast Rob Morton's Turkey Breast with Stuffing, Chipolata & Bacon Roll, Goose Fat Roast Potatoes & Seasonal Vegetables

Fillet of Wild Halibut with Cromer Crab & Parmesan Mornay, Sauté Potatoes & Spinach (GF)

Braised Local Venison Bourguignon with Dauphinoise Potatoes, Glazed Carrots & Tenderstem

Pan fried Fillet of Sea Bass with Sizzling Chilli, Lime & Ginger King Prawns, Special Fried Rice (GF)(DF)

Twice Local Binham Blue Cheese & Leek Souffle with Apple & Walnut Salad (GF)

Smoked Swannington Barbecued Beef Short Ribs with Fried Sweet Potatoes & Jalapeno Coleslaw (GF)

Pan Fried Filet of Salmon with Hot Roast Salmon Crushed Potatoes, Leeks & Hollandaise Sauce (GF)

Parsnip, Cranberry & Chestnut Loaf with Roast Potatoes & Seasonal Vegetables (GF) and DF

Chargrilled Swannington Ribeye Steak with Grill Garnish, Triple Cooked Chips & Peppercorn Sauce

**£5 supplement**

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Rich Dark Chocolate & Orange Nemesis with Mascarpone (GF)

Sergeant Christmas Pudding with Brandy Custard

Passion Fruit Posset with Lime Curd & Ginger Biscuits (GF)

Tunisian Orange & Poppy Seed Sponge with Lemincello Crème Fraiche

Warm Treacle Tart with Clotted Cream & Candied Zest

Almond & Coffee Panacotta with Rum & Raisin Ice Cream (GF)(DF)

White Chocolate, Malibu & Pineapple Cheesecake Bomb with Flapjack (GF)

Cheese & Biscuits – Cornish Yarg, Somerset Brie and Shropshire Blue

**FOOD ALLERGIES & INTOLERANCES - All of our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are prepared and our menu descriptions do not include all ingredients.**

**Please ask a member of staff if you require assistance.**

Please telephone to make your reservation, then complete and return the booking confirmation form with a non-refundable deposit of £10 per person. (Download form from our website [www.recruitingsergeant.co.uk](http://www.recruitingsergeant.co.uk))

(GF) indicates Gluten Free, (DF) indicates Dairy Free