

THE ALL SAINTS HOTEL VIEW

FESTIVE MENU

Our Festive menu is designed to cater for both intimate bookings and larger tables. We would ask for a pre order for all tables 7 days prior to your reservation.

2 COURSES - £30.00 PP

3 COURSES - £36.00 PP

Available Thursday - Saturday lunchtimes 12pm - 2.15pm from the 14th to the 23rd December. Also available every evening throughout December.

To include festive table decorations and crackers. Minimum number of 4 per booking. A £10.00 per person deposit will be required to secure your booking.

** Please inform a member of the team when ordering of any allergies or dietary requirements.*

Please be aware a discretionary 10% service charge will be added to your bill.

STARTERS

Chicken liver Parfait
apple puree, sourdough crostini

Trout Gravlox
dill mayonnaise, lemon, beetroot salad

Celeriac Soup
gorgonzola choux bun
*Can be made gluten free and vegan**

MAINS

Roasted Norfolk turkey
roast potatoes, pig in blanket, stuffing, seasonal vegetables
*Can be gluten free and dairy free**

Roast sirloin of beef
roast potatoes, Yorkshire pudding, seasonal vegetables, gravy

Butternut squash wellington
roast potatoes, carrots & sprouts
*Vegan, can be made gluten free**

DESSERTS

Christmas pudding
brandy custard

Orange cheesecake
poached pear, cardamom

Baked apple crumble
vanilla cream, caramel
*Can be vegan, gluten free and dairy free**

TEA, COFFEE AND MINCE
PIES TO FINISH