



# THE ENCHANTED GARDEN GLOBES

## - LUNCH MENU -

A glass of prosecco per person, on arrival

### - The festivities begin with -

A platter of farmhouse country pâté, a selection of Continental charcuterie to include salami, mortadella, pastrami, roasted peppers, courgette, aubergine, baked Camembert, sundried tomato pesto

### And the vegetarian alternative...

A platter of roasted sweet peppers, grilled courgette, aubergines, olives & artichokes, baba ghanoush and houmous with fried haloumi and arancini di riso (V)

Both platters are served with a winter salad of radicchio, wild rocket, and feta (V)

### - The main event -

A combination platter of roast Norfolk turkey with a sage, shallot & chestnut stuffing, pigs in blankets. Together with, honey roast ham, served with Granny Smith apple compote, accompanied by grilled root vegetables, winter greens, duck fat roasted potatoes with garlic & rosemary.

### And the vegetarian alternative...

Festive Vegetable Wellington (V)  
Accompanied by grilled root vegetables and winter greens.

All served with jugs of gravy

### - A sweet finish -

Chocolate Fantasia  
An indulgence of chocolate, caramel, and winter fruits (V)

Tea & Coffee  
served with petit fours


### - WINE -

(please note a 250ml glass of wine is included per person along with still and sparkling water)

White - Bantry Bay Chenin Blanc  
Red - Three Realms Pinot Noir

For the full bar menu please scan the QR code on you information card.





# THE ENCHANTED GARDEN GLOBES

## - DINNER MENU -

**On arrival - a glass of prosecco per person**

**- The festivities begin with -**

Spiced mulled wine accompanied by a savoury appetiser

**Followed by**

A festive sharing platter of homemade fish cakes, kiln hot roasted smoked salmon, spiced marinated crevettes, smoked halibut, soured rollmops, hot prawn crackers with dipping sauce, Bloody Mary gazpacho

**And the vegetarian alternative...**

A selection of roasted sweet peppers, grilled courgette, aubergines, olives & artichokes, baba ghanoush, houmous with fried haloumi and arancini di riso (V)

Both platters are served with a red quinoa, bulgur wheat and herb salad (V)

**The main event...**

A second festive sharing platter consisting of roast Norfolk turkey with sage & chestnut stuffing, pigs in blanket, served with cranberry sauce. Prime roast aged sirloin of beef, crispy shallots served with a green peppercorn sauce. With a side platter of market fish of the day.

**And the vegetarian alternative...**

A festive Vegetable Wellington (V)  
Accompanied by a medley of winter greens and gratin dauphinoise

All served with jugs of gravy

**- A sweet and savoury finish -**

Chocolate Fantasia - an indulgence of chocolate, caramel, and winter fruits (V)

British and Continental cheese platter (V)

Tea & Coffee  
served with petit fours

**- WINE -**

(please note half a bottle of wine is included per person along with still and sparkling water)

White - Saint Desire Sauvignon Blanc

Red - Beaute Sud Malbec

For the full bar menu please scan the QR code on you information card.

