

**MORETEYNE MANOR DECEMBER MENU
2025**

**CREAM OF CURRIED BUTTERNUT SOUP (VG)
AVOCADO & PRAWN AU GRATIN
SCOTCH SMOKED SALMON WITH LEMON CRÈME
FRAICHE
BABY FAGGOTS IN A RICH ONION GRAVY
MORETEYNE MEZE PLATE**

**ROAST NORFOLK TURKEY WITH CRANBERRY, APRICOT &
CHILLI STUFFING
CHARGRILLED RIB EYE STEAK WITH WILD MUSHROOM
SAUCE
SMOKED HADDOCK & SPINACH PARCEL
PORK & APRICOT RAGOUT WITH SAFFRON RICE
ORANGE BRAISED CHICORY TART TATIN(VG)**

ROASTED WINTER ROOTS & CAULIFLOWER CHEESE

**AUNTIE BEATTIE'S CHRISTMAS PUDDING WITH BRANDY
SAUCE**

BANOFFEE PIE

**CINNAMON APPLE WITH CRANBERRY GRANOLA
CRUMBLE WITH CREAMY CUSTARD
BLACK FOREST MERINGUE ROULADE
MANOR HOUSE CHEESES**

**FRESHLY GROUND COFFEE & TEAS
MINCE PIES & CHOCXY'S
PRICE PER HEAD £37.50**

**PRICE INCLUSIVE OF VAT
PLEASE NOTE A 10% SERVICE WILL BE LEVIED**

VEGAN OPTIONS ARE AVAILABLE