



Christmas at the Courthouse

menu

A Three-Course Meal starts from £65.00 per person
*Accompanied by a Glass of Prosecco On Arrival *

STARTERS

Free-Range Chicken Liver Pâté Accompanied by Quince Jelly, and Crispy Melba Toast

or

Wild Scottish Smoked Salmon Rosette with Beetroot Purée, and Caper Berry Horseradish Cream

or

Tian of Char-Grilled Vegetables with Honey Balsamic Glaze, Accompanied with Olive and Red Pepper Croûte

MAINS

Norfolk-Reared Roast Turkey Parcel with Christmas Trimmings, Accompanied by Roast Potatoes, Sage and Onion Stuffing, Pigs in a Blanket , and Cranberry Jus

or

Gressingham Duck Leg Confit served with Seasonal Christmas Vegetables, Roast Potatoes, and Orange-Infused Duck Jus

or

Mixed Vegetable Ravioli with Basil Pesto, Sun-Blushed Tomatoes and Shaved Parmesan



DESSERTS

Traditional Christmas Pudding with Warm Brandy Sauce

or

Sticky Date Pudding with Rich Toffee Sauce

or

Fresh Seasonal Fruit Salad, Accompanied by a Refreshing Sorbet

To book, please contact us on conference@courthouse-hotel.com

PLEASE NOTIFY A MEMBER OF STAFF IF YOU HAVE AN ALLERGY.
A MANDATORY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

