

The Ship Inn  
**CHRISTMAS DAY MENU**

*Bookings only: 12.00, 12.30 15.00 & 15.30*

To Start

Prawn & Crayfish Cocktail  
*With vodka Marie rose & granary toast*

Roasted Tomato, Red pepper & Basil Soup  
*With a bread roll*

Oven Baked Camembert  
*Stuffed with caramelised onion chutney & melba toast*

Duck Liver Pate with Orange Oil  
*Sliced warmed ciabatta*

For Main

Traditional Turkey Roast  
*With all the trimmings*

Fillet of Plaice Stuffed with a Prawn Mousse  
*Crushed herb infused new potatoes & tender-stem broccoli with a mornay sauce.*

Butternut Squash & Sage Risotto  
*With garlic infused ciabatta topped with rocket salad*

Minted Slow Braised Lamb Rump  
*Creamed mash, green beans wrapped in bacon served with a rosemary & red wine jus.*

To Finish

Traditional Christmas Pudding  
*With brandy sauce or custard*

Bramley Apple & Norfolk Blackberry Crumble  
*With custard or vanilla ice cream*

Orange Posset  
*With homemade shortbread & dark chocolate sauce*

Raspberry Ripple Cheesecake

Norfolk Cheeseboard  
*With traditional crackers*