



Christmas Day

The Jazz House

*** Starters ***

Glass of Prosecco on Arrival

"Phestnuts Roasting on an Open Fire" Soup Veloute (ve)

Velvety Roasted butternut squash, chestnut and sweet potato earthy soup served with fresh crusty bread and butter.

"Nativity" Homemade Duck Liver, Orange & Cognac Pate

Served with mango chutney, crusty toasted bread and butter.

"Christmas Feast" Atlantic Scallops Aux Gratin (s)

Scallops served in the shell with crème fresh finished in a muscadet wine sauce.

"Joy to the World" Aromatic Duck (not ve) or Vegetable Spring Rolls (ve)

Served with green garnish & side sauce.

<i>Sides</i>	<i>Marinated Mixed Olives & feta cheese</i>	<i>v, st</i>	<i>3.50</i>	<i>Fries</i>	<i>ve</i>	<i>3.75</i>
	<i>Homemade chunky skin on chips</i>	<i>ve</i>	<i>3.95</i>	<i>Cajun fries</i>	<i>ve</i>	<i>3.95</i>
	<i>Homemade chunky skin on cajun chips</i>	<i>ve</i>	<i>4.50</i>	<i>Mixed salad</i>	<i>ve</i>	<i>3.75</i>
	<i>Seasonal vegetables</i>	<i>ve</i>	<i>4.25</i>	<i>Sweet potato fries</i>	<i>ve</i>	<i>4.95</i>
<i>Sauces</i>	<i>Crusty bread & butter</i>	<i>v</i>	<i>3.50</i>	<i>Diane sauce</i>	<i>v</i>	<i>3.25</i>
	<i>Hot chilli piri piri marinade sauce</i>	<i>ve</i>	<i>2.95</i>	<i>Peppercorn sauce</i>	<i>v</i>	<i>3.25</i>

1st seating 12-2pm 2 courses - £45.95 3 courses - £49.95

2nd seating 2-4pm 2 courses - £69.95 3 courses - £74.95

50% per person non refundable deposit payable at the time of booking.

Deposit can be paid cash or card in house or card over the phone.

The Jazz House - 07305 487897





*** *Mains* ***

"Shepherds" Garlic & Herbs Beef Skewers (h)

Marinated chargrilled sirloin beef chunks with peppers & onions in a skewer with garlic, bay leaves, sea salt and Mediterranean style herbs mix with side salad & homemade skin on chunky chips.

"December 25th" Salmon Wellington (h)

Served on a bed of spinach and sauteed potatoes finished in a prawn and white wine sauce.

"By the Fire" Roasted Norfolk Crown Turkey (h)

Traditional crown turkey with stuffing, classic pigs in blankets, golden roasted parsnips, tender Brussels sprouts and carrots served with duck fat rosemary roast potatoes finished in a rich red wine gravy sauce.

"Jingle Bells" Vegan Roast Dinner (h)

Golden roasted parsnips, roasted vegetables, tender Brussels sprouts and carrots served with rosemary roast potatoes finished in a rich red wine gravy sauce.

"Santas" Mediterranean Style Pouscous Stuffed Bell Peppers (ve)

Accompanied with a mixed salad garnish

"Children Singing" Sea Bass Fillet (h)

Served on a bed of herb potato.

"Deck the Halls" Spicy Tricolore Arrabiata (ve)

Homemade Italian style spicy tomato sauce with fresh chillies pasta.

*** *Desserts* ***

"Xmas Crackers" White Chocolate & Lemon Merengue Roulade (v)

"Tree Branches" Spiced treacle Christmas Pudding with brandy & liqueur sauce. (v)

"Mistletoe" Gold Leaf Triple Chocolate Ferrero Rocher Gateaux (v)

"Pine Trees" Vegan Vanilla Cheese cake (ve)

"Noel" Homemade Sticky Coffee Pudding with Custard or Ice Cream (v)

