



Merry Christmas

The Kveldsro House Hotel

Christmas Dinner Menu 2018

Starters

Soup of the Day (GF)

Chefs own freshly prepared soup of the day served with Crusty Bread Roll

(Gluten Free Bread Available on Request)

Smoked Haddock Spring Rolls

Chefs own Smoked Haddock Savoy Cabbage & Bacon Spring Rolls served with Tartare Dip

Goats Cheese Bon Bons (V)

Goats Cheese & Roast Red Pepper Bon Bon's coated in Panko Crumb Deep fried & served with a Basil Dressing & Dressed Salad

Anti-Pasti (GF)

Bresaola, Parma Ham, Roquito Peppers, Caramelised Onions, Olives & Smoked Orkney Cheddar served with Salad & Herb Oil

Mains

Roast Norfolk Turkey (GF)

Roast Norfolk Turkey served with Chipolatas, Chestnut Stuffing, Chefs Fresh Vegetables, Potatoes & Rich Roast Gravy

(Gluten Free Option Available on Request)

Beef Stroganoff (GF)

Medallions of Beef Fillet Pan-fried with Onions, Mushrooms Flamed in Brandy & Finished with Creme Fraiche & Double Cream Served with a Timbale of Basmati Rice

Hot Smoked Salmon (GF)

Fillet of Hot Smoked Salmon served set on a Spring Onion Risotto with a Chive Cream Sauce and Poached Egg

Wild Mushroom & Truffle Mezzaluna

Mezzaluna Pasta filled with Porcini Mushrooms, Ricotta & Onion Flavoured with Truffle Oil served in a Creamy Spinach Sauce topped with Parmesan Shavings

Sweets

Christmas Pudding

Traditional Christmas Pudding served Piping Hot with Brandy Sauce

Baked Chocolate & Raspberry Cheesecake

Brownie Base topped with Baked Vanilla Cheesecake Whipped Cream and Fresh Raspberries

Christmas Pavlova (GF)

Crisp Meringue Nest filled with Fresh Berries in a Mulled Wine Syrup with a Scoop of Mulberry Sorbet

Lemon Polenta Cake (GF)

Chefs own Lemon Polenta Cake served Warm with a Blueberry Compote

Tea & Coffee

Freshly Brewed Tea/ Coffee & Mincemeat Pies

£35.00

If you have any specific allergy or dietary requirements please advise your server and our chef will be happy to advise or suggest alternatives

