

Rusty Gun Christmas party menu
£23.95 for 2 course
£28.95 for 3 course
Pre order required

Rusty Gun dipping sausages.
Hot black treacle ham hock terrine with grilled pineapple and jus, on Rocket

Roasted Balsamic Tomato Soup with sour cream and flower pot bread.

King prawn and Cromer Crab with avocado salsa, Vodka Marie rose sauce served on fried
Brioche Bites

Seared Aubergine and baked cauliflower tower with mozzarella and green pesto

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Our Christmas Traditional Roasts: Pink Topside beef or Norfolk Turkey served
with duck fat roasted potato, spiced red cabbage, pigs in blankets, honey roasted Brussels
and a Yorkshire pudding.

Open Venison Burger served with honey and soy mixed pearl barley and pumpkin seeds,
seared broccoli and caramelised carrots

Pan fried hake on a lentil cassoulet with pan fried samphire and cornichon, a sweet
vinaigrette and lemon sauce

Baked Goat cheese Wellington
with salsa, salad and sweet potato fries

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Christmas pudding with Brandy butter

Chocolate brownie and ice cream
Vanilla Affogato

English Country Cheese board +£3

Apple pie and and crème anglaise.

Christmas day menu

£69.95

Pre order required

Butternut squash and caramelised pear soup

Seared scallops with pomegranate beurre blanc

Christmas beetroot, apple and potato salad

Pan seared foie gras pickled blackberries, sakura salad with brioche toast

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Sorbet

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From the Deck... Slow baked pink beef, Norfolk turkey or Venison haunch with duck fat roasted potato, spiced red cabbage, Pigs in blankets, honey roasted Veg and a Yorkshire pudding

Peppered Fillet with wild mushroom sauce, Brussels sprout and chestnut with dauphinoise potato

Rainbow trout with bubble and squeak, buttered green beans, roasted garlic and béarnaise sauce

Acorn squash stuffed pure maple syrup. Kosher salt and freshly ground black pepper. onion, red quinoa (vegan, Gf)

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Christmas pudding

Trio chocolate

Coffee and cranberry tart

Vanilla Affogato

Cheese board

Christmas day menu

Butternut squash and caramelised pear soup

seared scallops with pomegranate beurre blanc

Christmas beetroot, apple and potato salad

Pan seared foie gras pickled blackberries, sakura salad with brioche toast

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Sorbet

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Traditional beef Or turkey Roast

with roasted potato, red cabbage, Pigs in blankets, honey roasted Veg

Peppered Fillet with wild mushroom sauce, Brussel sprout and chestnut with dauphinoise potato

Orange Duck with purple potato

Rainbow trout with bubble and squeak, buttered green beans, roasted garlic and bearnaise sauce

Acorn squash stuffed pure maple syrup. Kosher salt and freshly ground black pepper. onion, ,red quinoa (vegan, Gf)

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Christmas pudding

Trio chocolate

Coffee and cranberry tart

Cheese board