

# Christmas Fayre

Commencing 1st December 2014 - Pre Booking Only

## STARTERS

Chef's freshly prepared tomato & basil soup topped parmesan flavoured croutons served with a warm bread roll.

Plump Norwegian prawns resting on continental leaves with a coating of Marie Rose sauce, accompanied with a brown roll and lemon garnish.

Yorkshire baked field mushroom topped with goats cheese, homemade red onion & cranberry marmalade accompanied by chef's house salad.

## MAINS

Slices of Roast Norfolk turkey with kilted sausages and sage & onion stuffing, served with a turkey jus and cranberry sauce.

Supreme of salmon served on crushed new potatoes coated with a leek & prawn cheese sauce.

Stuffed baked pepper containing rice, mushrooms, leek, onion, and courgettes poached in white wine presented on a paprika cream sauce.

All of the above served with a selection of seasonal vegetables.

## DESSERTS

Traditional Plum pudding coated with a rich creamy rum sauce.

New York Style cheesecake, deep crumbed digestive biscuit with baked creamy cheesecake topped with warmed festive woodland fruits

Four layer fudge cake served with vanilla ice cream.

Coffee & Cocktail mince pies.

1 Course £13.95 2 Course £18.50  
3 courses £20.95

£10 deposit required per person plus a pre order



# Christmas Party Night

Bookings only

## STARTERS

Chef's freshly prepared tomato & basil soup topped parmesan flavoured croutons

served with a warm bread roll.

Plump Norwegian prawns resting on continental leaves with a coating of Marie Rose sauce, accompanied with a brown roll and lemon garnish.

Yorkshire baked field mushroom topped with goat's cheese, homemade red onion & cranberry marmalade accompanied by chef's house salad.

## MAINS-BUFFETT

Slices of Roast Norfolk turkey with kilted sausages and sage & onion stuffing, served with a turkey jus and cranberry sauce.

Roast beef & Yorkshire pudding.

Supreme salmon coated with a leek & prawn cheese sauce.

Stuffed baked pepper containing rice, mushrooms, leek, onion, and courgettes poached in white wine presented on a paprika cream sauce.

## DESSERTS

Traditional Plum pudding coated with a rich creamy rum sauce.

Cheesecake topped with festive woodland fruits.

Fudge cake served with vanilla ice cream.

5th, 12th and 19th December

£25.00 per person.

Bookings only



# Christmas Day

Bookings only

## STARTERS

Chef's freshly prepared spicy parsnip soup with bacon & parsley croutons served with a warm bread roll.

Timbale of fresh crabmeat presented on rocket leaves garnished with a red pepper coulis & deep fried leeks.

Winter game terrine wrapped in smoked bacon resting on dressed leaves served with a homemade festive chutney.

## MAINS

Pan sealed escalope of norfolk turkey presented with chestnut & lincolnshire sausage meat served with a poultry jus, cranberry sauce & a bacon & bread white sauce.

English oven roasted sirloin of beef presented on baby leaf spinach & wild mushrooms with a pate & Madeira sauce.

Traditional lobster thermidore, succulent pieces of lobster bound in a tomato & cheese sauce with a hint of mustard topped with finely grated grana padano, garnished with a truss of oven roasted vine tomatoes. - £5.00 supplement  
Butternut squash & spinach risotto served with a parmesan crisp.

All the above served with goose fat roasted potatoes, honey roasted parsnips, buttered Brussel sprouts, & battoned carrots

## DESSERTS

Individual fine cognac plum pudding topped with red berries, served with homemade Christmas ice cream

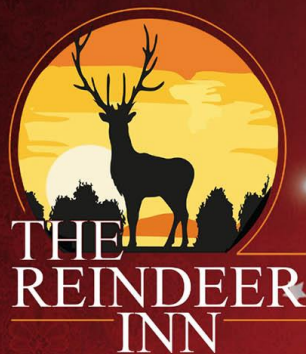
Chocolate Box all butter shortbread topped with a layer of caramel cream & Belgium chocolate mousse garnished with fresh raspberries.  
A selection of fine cheeses from around the world served with grapes, biscuits & homemade apple chutney.  
Freshly ground coffee & Cocktail Mince Pies.

£70.00 per person

Children under 10 years of age £35.00

A 50% per person deposit is required on booking pre orders by 1st December





Celebrate the festive season this year in the warm and welcoming atmosphere of the Reindeer Inn, Sandtoft.

From Christmas parties to festive lunches we have everything you need to celebrate with colleagues, friends and family

**Three course meal, Christmas crackers, novelties and our resident DJ**

### CHRISTMAS PARTY NIGHT MENU

Chef's freshly prepared tomato & basil soup topped parmesan flavoured croutons served with a warm bread roll.

Plump Norwegian prawns resting on continental leaves with a coating of Marie Rose sauce, accompanied with a brown roll and lemon garnish.

Yorkshire baked field mushroom topped with goat's cheese, homemade red onion & cranberry marmalade accompanied by chef's house salad.

### Mains - Buffet

Slices of Roast Norfolk turkey with kilted sausages and sage & onion stuffing, served with a turkey jus and cranberry sauce.

Roast beef & yorkshire pudding.

Supreme salmon coated with a leek & prawn cheese sauce.

Stuffed baked pepper containing rice, mushrooms, leek, onion, and courgettes poached in white wine presented on a paprika cream sauce.

### Desserts

Traditional plum pudding coated with a rich creamy rum sauce.

Cheesecake topped with festive woodland fruits.

Fudge cake served with vanilla ice cream.

**£25.00**  
per person

\*50% deposit required on booking

First three Fridays in December  
**5th, 12th and 19th**

CONTACT US

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