



SAXON HALL

*Christmas Carvery*



SUNDAY 6<sup>TH</sup>, 13<sup>TH</sup> & 20<sup>TH</sup>  
WEDNESDAY 2<sup>ND</sup>, 9<sup>TH</sup>, 16<sup>TH</sup> & 23<sup>RD</sup>

---Sittings from 12:30 until 14:00---

STARTERS

Lightly Spiced Butternut Squash Soup with Bread Roll & Butter

Breaded Chicken Strips with a Sesame, Soy & Hot Honey Glaze

Prawn, Smoked Salmon & Avocado Cocktail

Brie & Leek Tart served with Salad Garnish and a Balsamic Drizzle

Duo of Galia & Canteloupe Melon with Seasonal Fruit and Orange Sorbet

MAINS


Selection of Roast Meats from the Carvery: Norfolk Roast Turkey, Roast Beef & Honey Roasted Gammon  
Served with Pigs in Blankets, Cranberry Stuffing, Roast Potatoes, Cauliflower Cheese & Fresh Festive Vegetables

Vegetarian Option (PRE-ORDER ONLY) - Leek, Mushroom, Spinach & Roast Squash Strudel

DESSERTS

Your choice from the Sweet Trolley

Followed by tea, coffee & mince pies



SET THREE COURSE: £31 | UNDER 12: £18.50

BOOK NOW ON 01702 545554