

Boxing Day Menu 2020

Starters

Tempura Tiger Prawns or Tempura Chicken Strips
Served with a Honey & Mustard Dressed Salad and
a Sweet Chilli Dip **£7.25**

Smoked Salmon, Prawn, Crayfish Tail Salad **£7.25**
Bound in Marie-Rose Sauce and Served on Dressed Salad Leaves

Stilton and Herb Crusted Flat Mushroom, Served with Dressed Salad
and Caramelised
Red Onion **£5.95**

Leek and Potato Soup Served with a Freshly Baked Baguette and Butter **£4.95**

Main Courses

Your Choice from Today's Succulent Carvery Meats £12.50
Served with roasted, mashed and new potatoes and a huge selection
of fresh seasonal vegetables

Beef Rendang Curry £11.95
Served with Coconut Rice, Naan Bread and Poppadum's

Battered Fillet of Haddock £12.95
Served with Dressed Salad, Garden Peas and Hand Cut Chips

Individual Lamb and Mint Shortcrust Pie £13.95
Served with Creamed Mashed Potatoes and Roasted Root Vegetables

Pan Fried Gressingham Duck Breast £13.95
Roasted Breast Served with Fondant Potato, Red Cabbage
and Finished with a Cherry Sauce

Wild Mushroom and Tarragon Risotto £11.95
Garnished with Rocket Leaves, Parmesan Crisps and a balsamic glaze

Pan Seared Salmon Fillet £13.95
Served with Sautéed New Potatoes, French Beans and Chorizo
with a Pesto and Balsamic Dressing

Locally Reared 8oz Sirloin Steak £17.95
Served with Hand Cut Chips, Homemade Onion Rings,
a Herb Crusted Field Mushroom and an Oven Roasted Tomato

Cottage Burgers

All our Beef Burgers are Hand Made here at The Cottage.
They are all served in a Toasted Brioche Bun with Iceberg Lettuce, Tomato & Red Onion

9oz Plain and Simple Beef Burger £10.50

9oz Mature Cheddar Cheese and Smoked Bacon Beef Burger £11.50

9oz Mexican Style Beef Burger Topped with Chilli, Jalapeños and Nachos £12.95

Desserts

Desserts may be chosen on the day from our dessert board



New Year's Day Menu 2021

Roasted Norfolk Beef, Roast Turkey Breast or Roast Leg of Suffolk Pork £10.95

Served with Mashed and Roast Potatoes, Vegetables and Chestnut Stuffing

Homemade Cottage 10oz Burger £ 12.95

Served in a Brioche Bun with Hand Cut Chips and a Dressed Salad Garnish
Cheese & Bacon, Chilli, or Peppercorn Sauce Toppings

Battered Haddock Fillet £12.95

Served with Garden Peas, Hand Cut Chips and Dressed Salad and Homemade Tartare Sauce

10oz Norfolk Rump Steak £ 16.95

Accompanied by Oven Roasted Cherry Tomatoes on the Vine, Homemade Onion Rings,
Flat Field Mushroom and Hand Cut Chips

Oven Roasted Chicken Breast with Honey £13.95

Complimented with Dauphinoise Potatoes, Savoy Cabbage and a Thyme Scented Sauce

Individual Lamb and Mint Shortcrust Pie £13.95

Served with Creamed Mashed Potatoes and Roasted Root Vegetables

New Year's Day Brunch £9.95

Rashers of Smoked Back Bacon
Succulent Butcher's Sausages
Fried or Scrambled Eggs
Baked Plum Tomato
Hash Browns
Black Pudding
Baked Beans
Fried Bread
Toast

Pre-Christmas Menu 2020

Starters: -

Roasted Red Pepper and Sweet Potato Soup

Served with a Freshly Baked Mini Granary Loaf and Butter

Pressed Ham Hock Terrine

Served with a Freshly Baked Mini Granary Loaf and Homemade Piccalilli

Breaded Brie Wedges

On a Bed of Dressed Salad Leaves and Accompanied by a Cranberry and Orange Dip

North Atlantic Prawn and Crayfish Tail Salad

Bound in Marie-Rose Sauce and Served on Dressed Salad Leaves

Main Courses: -

Roasted Norfolk Breast of Turkey

Set on a Bed of Creamy Mashed Potatoes and Served with Roasted Potatoes, Sausage meat and Chestnut Stuffing, Pigs in Blankets and a Turkey and Sage Gravy

Duo of Local Pheasant

Confit Leg and Pan-Fried Breast

Served with Garlic Roasted New Potatoes, Braised Red Cabbage and a Thyme Sauce

Seafood Pot-au-Feu

Chunks of Scottish Salmon, North Sea Cod, North Atlantic Prawns and Chopped New Potatoes.

Bound in a White Wine, Cream and Chive Sauce

Slow Braised Pork Belly

Served with Grain Mustard Mashed Potatoes, Savoy Cabbage and Button Mushrooms and an Aspell's Cyder Cream Sauce

Roast Butternut Squash and Sage Pesto Linguine

Topped with Rocket Leaves and Crispy Sage

All Served with Dishes of Roasted Root Vegetables and Sprouts with Chestnuts and Smoked Bacon

Desserts: -

Traditional Christmas Pudding

Served with Brandy Sauce

Rich Dark Chocolate Tart

Accompanied by Hazelnut Brittle and a Honeycomb Ice Cream

Lemon and Lime Cheesecake

Served with Orange Jelly and a Refreshing Raspberry Sorbet

Sticky Toffee Pudding

Accompanied by Pecan Butter Scotch Sauce and Vanilla Ice Cream

Classic Cheese Board - £2.50 Supplement

Selection of Mature Cheddar, Creamy Brie and Stilton Cheeses with Biscuits, Celery and Grapes

Coffee or Tea and Mince Pies to Finish

£25.95 per person