



## *The Norseman Hotel Festive Dinner Menu*

### *To Start*

*Soup of the Day with Granary Bread  
Roast Hog & Apple Pate  
Prawn Salad & Marie Rose Sauce  
Brie & Beetroot Tartlet with Beetroot Chutney*

*Sorbet*

### *Main Event*

*Roast Caithness Beef with Yorkshire Pudding  
Roast Turkey with Stuffing and Trimmings  
Oven Baked Salmon with a White Wine Sauce  
Squash & Butternut Wellington*

### *To Finish*

*Norseman Christmas Pudding with Brandy Sauce  
Popping Prosecco & Peach Bellini Torte  
Caramelised Orange & Ginger Cheesecake  
Sticky Toffee Pudding with Caramel Sauce*

*Tea or Filter Coffee with Warm Mince Pies*

*THIS MENU IS FOR PRE-BOOKED TABLES ONLY FROM THE 1<sup>ST</sup> DECEMBER*

*For 2 Courses - £20.50*

*For 3 Courses - £25.50*

*Please phone 01955 603344 or email [reception@norsemanhotelwick.co.uk](mailto:reception@norsemanhotelwick.co.uk) to book*