

# The Wine Cellar Christmas Menu 2019

Starters				Our Christmas menu is available lunch time and evening, from 1st December until 24 <sup>th</sup> December.	
<b>Soup (V)/(VV)</b>	<b>No.</b>	<b>Shallot &amp; goats cheese (V)</b>	<b>No.</b>	<p style="text-align: center;"><b>How to Book</b></p> <ol style="list-style-type: none"> <li>1. Make sure the date that you want is available by calling 01603 886100 or e-mailing us at: <a href="mailto:admin@winecellarnorwich.co.uk">admin@winecellarnorwich.co.uk</a></li> <li>2. Ask your guests to complete a pre-order form for 2 or 3 courses highlighting any dietary requirements.</li> <li>3. Add all the choices up and fill in a pre-order form for the whole group.</li> <li>4. Let us have a £10 per person deposit before 4th November 2019 and your pre-order 2 weeks before your event. Remember, your booking will be provisional until we receive your deposit. Unpaid deposits may result in your date being released for bookings to others. Deposits may be paid by cash, BACS transfer or credit card and are non-refundable.</li> </ol> <p>Please note: No service charge will be added to your bill. Here at The Wine Cellar, we believe that if you receive good service and want to reward the staff, it should be at your discretion.</p> <p style="text-align: center;"><b>Your Details</b></p> Name ..... Tel. No. .... E-mail ..... Date/Time of reservation ..... Number of guests - <b>2 courses</b> ..... Number of guests - <b>3 courses</b> .....	
Parsnip, apple & thyme soup with warm bread	.....	Caramelised shallot & goats cheese tarte tatin, honey glazed beetroot, dressed leaf, Candied walnuts & balsamic glaze	.....		
<b>Mushroom &amp; spinach (V)</b>		<b>Bream fillet</b>			
Sautéed wild mushroom & baby spinach chestnut & madeira butter, dressed leaf	.....	Pan seared bream fillet, crushed new potatoes, confit swede, baby spinach & lemon butter sauce	-----		
<b>Salt cod &amp; chorizo</b>		<b>Butternut squash risotto (V)(VV)</b>			
Salt cod & chorizo fritters, saffron & dill aioli	.....	Rocket & parsley pearl barley risotto, roasted butternut squash & carrot top pesto	.....		
<b>Chicken liver parfait</b>		<b>All main courses served with oven roast winter root vegetables &amp; sprouts</b>			
Smooth chicken liver parfait, celeriac remoulade, tomato chutney, crispy toast	.....	<b>Desserts</b>			
<b>Salmon &amp; prawn cocktail</b>		Traditional Christmas pudding, rich vanilla & brandy crème anglaise	.....		
Cold smoked salmon & prawn cocktail Bloody Mary dressing, avocado & cucumber ribbons	.....	Milk chocolate panettone parfait, chocolate gel & crushed honeycomb	.....		
<b>Mains</b>		Tonka bean & cherry cheesecake, kirsch & vanilla sorbet	.....		
<b>Roast Turkey Crown</b>		Dark chocolate mousse, cranberry sorbet & hazelnut praline (VV)	.....		
Traditional roast turkey crown, beef fat roast potatoes, mixed herb stuffing, braised red cabbage & rich gravy	.....	Cheese plate: Cheddar, Stilton & Brie, cheese biscuits, tomato chutney, grapes & celery	.....		
<b>Braised Ox cheek</b>		<b>2 Courses - £25.00</b>			
Slow braised British ox cheek, wild mushrooms & mashed swede	.....	<b>3 Courses - £30.00</b>			
<b>Banham Chicken Breast</b>					
Banham chicken breast, fondant potato creamed sprouts, pancetta & nutmeg	.....				