

The Wine Cellar Christmas Menu 2017

Starters				Our Christmas menu is available lunch time and evening, from 1st December until 24 th December.	
Soup (VV)	No.	Shallot Tarte Tatin (V)/(VV)	No.	<p align="center">How to Book</p> <ol style="list-style-type: none"> 1. Make sure the date that you want is available by calling 01603 886100 or e-mailing us at: admin@winecellarnorwich.co.uk 2. Ask your guests to complete a pre-order form for 2 or 3 courses highlighting any dietary Requirements. 3. Add all the choices up and fill in a pre-order form for the whole group. 4. Let us have your pre-order and a £10 per person deposit before 11th November 2017. Remember, your booking will be provisional until we receive your deposit. Deposits may be paid by cash or credit card and are non-refundable. <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>	
Cauliflower, cashew & apple soup, cauliflower crisps & rye bread	Shallot tart tatin, glazed beetroot Chantenay carrots, crispy kale soubise sauce		
Arancini (GF)		Pork Belly (GF)			
Crispy chorizo & mozzarella arancini balls orange salad & harissa dip	Crispy skin pork belly, roast apple puree smoked potatoes, sprouting broccoli & port wine jus		
Pigeon Breast (GF)		Daube of Beef			
Pan roast pigeon breast wrapped in streaky bacon, celeriac remoulade, sweet pickled beetroot	Daube of beef, slow cooked feather blade with bourguignon garnish, creamed potatoes braised red cabbage, glazed carrots horseradish dumpling & red wine jus		
Crayfish & smoked salmon		Desserts		<p align="center">Your Details</p> <p>Name</p> <p>Tel. No.</p> <p>E-mail</p> <p>Date/Time of reservation</p> <p>Number of guests - 2 courses</p> <p>Number of guests - 3 courses</p>	
Crayfish & smoked salmon cocktail with Bloody Mary mayonnaise & rye bread	Christmas pudding, caramelised orange & Baileys ice cream		
Goats cheese (V)		Black Forest torte, kirsch cherries & chocolate shards (GF)		
Roasted tomato, basil & goats cheese galette, Vinci olive tapenade, herb dressing	Apple & pear tarte tatin, vanilla caramel & calvados sorbet (VV)		
Mains		Tonka bean crème brulee & raspberry shortbread		
Roast Turkey Breast		Cheese plate	<p align="center">2 Courses - £25.00</p> <p align="center">3 Courses - £30.00</p>	
Norfolk turkey breast, pigs in blankets Apricot & chestnut stuffing, bread sauce, Roast potatoes & Christmas vegetables				
Cod Fillet (GF)					
Roast fillet of cod, spinach & crab risotto crispy clams, buttered leeks & lobster bisque				