



# FESTIVE EVENING CARVERY

#### **STARTER**

Soup of the day served with crusty bread and butter
Prawn cocktail with a Marie Rose sauce bread and butter
Chef's choice terrine served with crusty bread and butter
Breaded mozzarella sticks served with a salsa dip

#### **MAIN**

Carvery of the day - Including roast turkey with traditional Christmas trimmings

Served with roast potatoes and seasonal vegetables

Dish of the day

Fish of the day

Chef's vegetarian option

#### **DESSERT**

Traditional Christmas pudding with brandy sauce
Selection of desserts

Tea & Coffee

1 course £11.50

2 courses £15.50

3 courses £19.50

Evening carvery served 6pm-8.30pm every Thursday, Friday and Saturday from 2nd December – 18th December 2021

# BOXING DAY & NEW YEAR'S DAY CARVERY

#### **STARTER**

Soup of the day served with crusty bread and butter
BBQ chicken wings served with salad garnish
Breaded mushrooms with a Stilton dip
Whitebait breaded and deep fried, served with salad
garnish and tartare sauce

#### **MAIN**

Carvery choice of

Topside of beef

Leg of lamb

Glazed gammon

Served with roast potatoes, seasonal vegetables

Fish of the day

Chef's vegetarian option

#### **DESSERT**

A selection of seasonal desserts

Tea and coffee

2 courses £16.00

3 courses £20.00

**Allergens and intolerances** If you have any concerns, please inform us at the time of booking

Served 12pm-4pm. Minimum of 2 courses.

#### **OPENING TIMES**

#### **CHRISTMAS EVE**

Bar llam – llpm Food 12 noon – 8pm

#### **CHRISTMAS DAY**

**Bar** Closed **Food** Pre booked takeaway collection only

#### **BOXING DAY**

Bar 12 noon – 6pm Food 12 noon – 5pm

#### **NEW YEARS EVE**

**Bar** 12 noon – 10pm **Food** 12 noon – 8.30pm

#### **NEW YEARS DAY**

Bar 12 noon – 9pm Food 12 noon – 8pm

Tel: 01553 675566 email: thefarmers@knightshill.co.uk www.thefarmers-inn.co.uk

Knights Hill Hotel & Spa South Wootton, Kings Lynn PE30 3HQ



## CHRISTMAS DAY LUNCH TAKEAWAY

# - MENU -

#### **MAIN**

Traditional roast Norfolk turkey with stuffing, pig in blanket and a rich pan gravy

Roast topside of beef with Yorkshire pudding and gravy

Cajun sweet potato roulade (VG)

Mushroom and leek pie (VG, GF)

All served with the following: roast potatoes, honey roast parsnips, carrots and sprouts

#### **CHEESE BOARD**

A selection of the following cheeses: Stilton, Cheddar, Brie and Wensleydale with cranberries served with crackers, plum and apple chutney, grapes and celery

#### **FINISHING TOUCHES**

Festive napkin and cracker for your table
Mince pie and chocolates
Wine or Prosecco

#### **DESSERT**

Traditional Christmas pudding with brandy sauce

Chocolate yule log slice with berries and cream

Chocolate orange fudge cake (VG)

Baked crème brûlée cheesecake tart

#### **CHILDRENS**

Half portion of the Norfolk turkey or topside beef roast and dessert, fruit shoot, chocolates and mince pie.

#### ALLERGENS & INTOLERANCES

If you have any concerns please ask a member of staff before ordering.

**V** – Vegetarian **VG** – Vegan **GF** – Gluten Free

£50 per person. Children £25 each. Must be pre-booked prior to 17th December 2021. Full payment is required at the time of booking.

#### To book call 01553 675566

Lunches will be available for collection from The Farmers between 11.30am and 2:00pm on 25th December.



#### CHRISTMAS DAY LUNCH TAKEAWAY

### - ORDER FORM -

YOUR DETAILS:						
Name: Preferred	ed collection time:					
Email: Phone n	iumber:					
Lunches will be available for collection from The Farmers on 25th Dec.	s betwee	n 11.30	)am a	and 2	:00pr	m
<b>MAIN:</b> Select one of the below per person you are ordering following: roast potatoes, honey roast parsnips, carrots and		mains	s are s	served	d with	n th∈
Person:	1	2	3	4	5	6
Traditional roast Norfolk turkey with stuffing, pig in blanke and a rich pan gravy	t					
Roast topside of beef with Yorkshire pudding and gravy						
Cajun sweet potato roulade (VG)						
Mushroom and leek pie (VG, GF)						
<b>DESSERT:</b> Select one of the below per person you are or	dering fo	r				
Person:	1	2	3	4	5	6
Traditional Christmas pudding with brandy sauce						
Chocolate yule log slice with berries and cream						
Chocolate orange fudge cake (VG)						
Baked crème brûlée cheesecake tart						
<b>DRINK:</b> Please select one: White wine Red wine P	rosecco					
CHILDREN: Select one of the below per child you are or	dering fo					
Person:	1	2	3	4	5	6
Half portion of the roast Norfolk turkey and dessert, fruit shoot, chocolates and mince pie.						
Half portion of the roast topside of beef and dessert, fruit						