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The Walpole Arms Christmas Party Menu 2018

Starters

Root vegetable soup with parsnip crisps
Oulton game terrine with pickles and toast
Fried duck egg with wilted spinach, black pudding and toasted sour dough
Potted mackerel pate with pickled vegetables and sour dough melba
Traditional prawn cocktail with homemade Norfolk crunch bread
Poached pear and blue cheese salad, dressed winter leaves and candied walnuts

Mains

Roast Free Range Norfolk Turkey, pig in blanket, chestnut stuffing, duck fat roast potatoes, brussel sprouts, braised red cabbage, honey glazed carrots, bread sauce and gravy (*Minimum of 6 people*)
Roasted Oulton Partridge, game chips, braised red cabbage, baby parsnips and truffle brown bread sauce
Ox tail ballotine with horseradish mash, beetroot puree and buttered greens
Pan fried Salmon fillet with sautéed potatoes, greens and chive butter sauce
Smoked haddock chowder with crusty homemade bread
Cauliflower and parmesan risotto with brown butter roast cauliflower and shaved parmesan

Puddings

Christmas pudding with Brandy sauce
Clotted cream rice pudding with mulled wine syrup
Warm Chocolate Brownie with salted caramel ice cream
Bramley apple crumble with cinnamon ice cream
Norfolk cheese board

Tea or Filter Coffee with Mince pies

2 Course - £24.00

3 Course - £30.00

The Party menu is available for tables of 6 or more – Monday to Friday from 19th November 2018

Manager - Rebecca Woodrow Head Chef - Nina Larner-Harold Sous Chef - Kyle Warner
Please advise a member of the team if you have any special dietary requirements. Please note game may contain shot.
All prices include VAT Service charge is not included, all tips go to staff Children's menu available

About Our Food

Our ethos is to serve our customers with fresh local, seasonal produce of the highest quality.

Either from our own farm or from other local farms. Mairí Child (Beef) and Chris Lakey (Lamb) both graze their stock on our grassland.

They supply The Walpole Arms with meat produced with high welfare and low food miles.

The same is true for our free range duck (Martins Farm, 8 miles), where on farm processing ensures the minimum of stress for these birds.

If its crabs or lobster John Davies of Cromer will have caught them from his own boat, they can't be any fresher than that.

Game in season, from our own farm, naturally!

For pudding you might be offered plums, apples or raspberries from the Sizeland family, Erpingham (3.5 Miles). Picked when they are perfectly ripe and packed with flavour.

Or perhaps some Norfolk Dapple from Ellie Betts at Ferndale Farm (2 Miles).

All this and much more at The Walpole Arms.

We hope you enjoy your visit.