



St Giles House  
HOTEL RESTAURANT & SPA

# Christmas Day

MONDAY 25TH DECEMBER  
6 COURSE WITH COFFEE | CHAMPAGNE ON ARRIVAL | £80.00

Amuse bouche



Carpaccio of beef

*radish, pinenut and rocola salad, shaved parmesan*



Seared scallops

*curried parsnip puree, pomegranate, parsnip crisps*



Panfried venison loin

*cavolo nero, butternut squash, confit garlic mash, parmesan crumb*  
*or*

Ballotine of Norfolk turkey

*chestnut and cranberry stuffing, duck fat roast potatoes,  
celeriac puree, seasonal vegetables*



Christmas pudding

*rum sauce, honey roasted plums*

*or*

Dark chocolate marquise

*honeycomb, redcurrant sorbet*



Cheese and biscuits

*grapes, chutney*

Coffee and petit fours



*Individual dietary requirements will be catered for.  
Please ask a member of staff if you require assistance*



St Giles House Hotel | 41-45 St Giles St, Norwich NR2 1JR  
Reservations: 01603 275180 or email: [reception@stgileshousehotel.com](mailto:reception@stgileshousehotel.com)

