

FANHAMS HALL



Boxing Day Lunch Menu 2025

Starters (A pre-order is required for starters only)

Prawn & Crayfish Cocktail, Lobster Emulsion (E, F, Cru, Nuts, Cel, Mu, Sul)

Whipped Duck Liver Parfait, Torched Blood Orange, Orange & White Balsamic Gel, Radish, Brioche

Celeriac Velouté, Curry Oil, Walnut Granola (V) – Can be made vegan

Crottin Cheese, Whipped Goats Cheese, Fig, Fig & Red Wine Gel, Dill (V)

Buffet Mains (menu choices are not needed, this will be served carvery style)

Roasted Norfolk Turkey

Roast Sirloin of Beef

Sea Bass, Baby Onion, Chestnut Mushroom, Tarragon & Red Wine

Beetroot, Lentil and Chestnut Wellington (V) – Can be made vegan

Served with Roast Potatoes, Sausagemeat & Cranberry Stuffing (G, Sul),

Yorkshire Pudding, (E, M, G) Roasted Root Vegetables, Brussel Sprouts, Pigs in Blanket (G, Sul),

Braised Red Cabbage (Sul), Cauliflower & Broccoli Cheese (M, Nuts, G, Mu)

Desserts

An extensive array of desserts including some traditional Christmas favourites

Tea & Coffee



Boxing Day Lunch Childrens Menu 2025

Starters (A pre-order is required for starters only)

Cheesy Garlic Bread (V)

Tomato Soup (V)

Melon Boat, Winter Berries (V)

Buffet Mains (menu choices are not needed, this will be served carvery style)

Roasted Norfolk Turkey

Roast Sirloin of Beef

Sea Bass, Baby Onion, Chestnut Mushroom, Tarragon & Red Wine

Beetroot, Lentil and Chestnut Wellington (V) – Can be made vegan

Served with Roast Potatoes, Sausagemeat & Cranberry Stuffing (G, Sul),

Yorkshire Pudding, (E, M, G) Roasted Root Vegetables, Brussel Sprouts, Pigs in Blanket (G, Sul), Braised Red Cabbage (Sul), Cauliflower & Broccoli Cheese (M, Nuts, G, Mu)

Desserts

An extensive array of child friendly desserts including some traditional favourites