

The Acle
Bridge Inn

Christmas

MENU



AVAILABLE FROM
25TH NOV TO 24TH DEC

TWO COURSES

£23.95

THREE COURSES

£29.95

Tel: 01493 750 288

Acle Bridge, Acle, Norwich NR13 3AS

Web: www.aclebridge.co.uk





Christmas

DINING MENU

TWO COURSES - £23.95
THREE COURSES - £29.95



STARTERS



RED LENTIL AND BUTTERNUT SQUASH SOUP

With fresh bread (vegan/ gluten-free available)

DUO OF DUCK

Duck pate and smoked duck served with berry compote and toast (gluten-free available)

KING PRAWN COCKTAIL

King prawns in marie-rose sauce, on shredded baby gem lettuce, served with lemon and brown bread (gluten-free available)

WILD MUSHROOM ARANCINI

With pesto and grated parmesan (gluten-free)

DESSERTS

CLASSIC CHRISTMAS PUDDING

Served with brandy & orange sauce

CHOCOLATE AND SALTED CARAMEL MARQUISE

Served with salted caramel ice cream & popcorn

BISCOFF CHEESECAKE

Served with vanilla ice cream (vegan)

RASPBERRY AND WHITE CHOCOLATE CHEESECAKE

Served with fresh berries (gluten free)



MAINS



ROAST NORFOLK TURKEY

Served with pigs in pancetta, rosemary roasted potatoes, pork & sage stuffing, parsnips, brussel sprouts, Yorkshire pudding, gravy and Chef's cranberry sauce

HERB CRUSTED SALMON

Served with herby roast potatoes, buttered samphire and mussels (gluten-free available)

MUSHROOM BOURGUIGNON

Served with garlic potatoes and tenderstem broccoli (vegan/gluten-free)

SLOW COOKED PORK BELLY

Served with creamed mash, black pudding, tenderstem broccoli, apple sauce and rich pan gravy (gluten-free)



Christmas

— FESTIVE GRAZING TABLE —

Elevate your Christmas gathering with our exquisite grazing table platters, the perfect centrepiece for the festive period! At just £25 per person, our menu includes the finest selection of meats, cheeses, and sweet treats, crafted to delight every guest. Available for group bookings with a minimum of 30 guests.




THE MENU



A festive grazing platter including :
A curated selection of deli-style meats
Festive Pig in Blanket sausage rolls
An array of creamy cheeses
Fresh, ripe fruits
Crunchy crackers
Flavourful chutneys and olives
Freshly baked bread

To satisfy your sweet tooth,
choose three dessert options from the following :



Profiteroles
Mini Bakewell tarts
Mince pies
Berry cheesecake
Chocolate marquise
Chocolate brownies

BOOKING YOUR PARTY!

All Christmas bookings must pre-book their meals, along with any given dietary requirements no later than one week prior to the booking date.

A £5 non-refundable deposit per person is required upon booking to confirm. The remaining balance must be paid on the day of your booking. All meals are subject to availability.

All Christmas bookings are based on Christmas Dining Menu only.

Set Dining

Grazing Table

How many people is this booking for?

Adults

Children

Date:

Time:

Booking Name:

Contact

Number:

Email

Address:

Please disclose if guests have any dietary requirements:

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SET DINING

	GUEST ONE	GUEST TWO	GUEST THREE	GUEST FOUR	GUEST FIVE	GUEST SIX	GUEST SEVEN	GUEST EIGHT	GUEST NINE	GUEST TEN
Starter: Red lentil & Butternut Squash Soup										
Starter: Duo of Duck										
Starter: King Prawn Cocktail										
Starter: Wild Mushroom Arancini										
Main: Mushroom Bourguignon										
Main: Roast Norfolk Turkey										
Main: Herb Crusted Salmon										
Main: Slow Cooked Pork Belly										
Dessert: Christmas Pudding										
Dessert: Chocolate Marquise										
Dessert: Biscoff cheesecake										
Dessert: Raspberry & White Chocolate Cheesecake										

FESTIVE GRAZING

Choose 3 dessert options

Profiteroles	Mini Bakewell Tarts	Mince Pies	Berry Cheesecake	Chocolate Marquise	Chocolate Brownies