



*New Years Eve Bauble*

*Pre-Book Up to 6 inside, under Government Guidelines*

Family Style Service at Your Table, Bucks Fizz & Canapes which Includes, Cheese Choux Pastry Balls, Fish Cake Bites, Duck Confit & Hoisin, Norfolk Game Terrine on Melba Toast



Beef Wellington, Fillet Beef, Mushroom Duxelle, Pate Wrapped in Short Crust Pastry

Roast Potatoes, Vegetables & Madeira Sauce

*Optional Choice of Vegetable Wellington*



Trio of Deserts

Lemon Syllabub, Chocolate Roulade & a mini Meringue Nest

Or

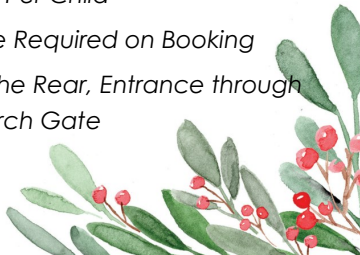
Individual Cheese Board



£38.00 Per Adult

£22.00 Per Child

*Full Payment Will Be Required on Booking  
Arrival 7:30, Parking in the Rear, Entrance through the Arch Gate*



*Celebrate in Style & Stay Over for*

*New Years Eve*

*under Government Guidelines*



*One Night Break 31st December including Dinner & Breakfast*

£200 per Couple For a Standard Room

£230 per Couple For a Deluxe Room

£156 Single Occupancy For a Standard Room



*Two Night Break 30th & 31st December OR 31st December & 1st January / Includes NYE Dinner on the 31st & Breakfast both Days*

£320 per Couple For a Standard Room

£360 per Couple For a Deluxe Room

£276 Single Occupancy For a Standard Room

*2nd Night of Stay -*

*Please make a restaurant reservation, which is NOT included in the above prices*



*We will be closed Christmas Day & Boxing Day  
Open all other days as usual 8am—10pm*



*Christmas & New Year  
2020*

*at The Roman Camp Inn*



**Holt Road, Aylmerton, Norfolk, MR118QD**

**Tel: 01263 838 291**

**enquiries@romancampinn.co.uk /  
www.romancampinn.co.uk**





# Merry Christmas



## Christmas Lunch or Dinner Booking

Please Ring to Pre Book, Must Give at least 48hrs Notice, Return This Booking Form via Email or Via Reception. All Pre bookings Are Taken With A Non Refundable Deposit of £10 pp to Secure Your Reservation

### Christmas Menu 3rd Dec—17th Jan

#### Appetisers

- Spiced Apple & Parsnip Soup with Herb Croutons (GF)
- Smoked Salmon & Dill Soufflé
- Duck Leg Confit, served with Quince Marmalade Glaze (GF)
- Cheese Choux Pastry, Filled with Thyme & Stilton Portobello Mushrooms

#### Mains

- Turkey Roulade Stuffed with Pancetta & Cranberry Seasoning, Roast Potatoes, Bread Sauce & Gravy (GF)
  - Hot Smoked Darne of Salmon on a Spinach Mouseline, Served with a Bubble & Squeak Rosti & a Lemon & Dill Sauce (GF)
  - Norfolk Game Suet Pudding, Rich Red Wine Sauce with Whipped Potato Topped with Game Chips
  - Slow Cooked Belly of Pork with a Bubble & Squeak Rosti, Served with a Creamy Apple & Wholegrain Mustard Sauce (GF)
  - Vegetarian Strudel - Portobello Mushrooms, Stilton, Crushed Walnuts, Spinach & Thyme served with Whipped Potato
- \*All Main Dishes are Served with a Medley of Vegetables , which includes Parsnip Strips, Brussel Sprouts & Braised Red Cabbage

#### Deserts

- Home Made Christmas Pudding, Rum Sauce & Cream
- Eggnog Crème Brulee with Chocolate Dipped Coconut Snowballs, Berry Cluster & Cream (GF)
- Chocolate Roulade, Oozing with Baileys, Tia Mia, Black Forest Cherries & Cream
- Lemon Syllabub with a Ruby Port Coulis & Frosted Grapes (GF)
- Cheese Board - Stilton, Cheddar, Brie, Biscuits, Celery & a Homemade Quince & Apple Chutney (GF)

Two Courses & Coffee £22.50  
Three Courses & Coffee £26.50

**\* (GF) - Gluten Free Option Available\***

## Christmas Lunch or Dinner Booking Form

|                 |  |
|-----------------|--|
| Name            |  |
| Telephone       |  |
| Email           |  |
| No. Of Guests   |  |
| Date of Booking |  |
| Time of Booking |  |

Name-

Soup

Salmon Soufflé

Duck Leg Confit

Cheese Choux

Turkey Roulade

Darne of Salmon

Game Suet

Pork Belly

Strudel

Xmas Pud

Crème Brulee

Chocolate Roulade

Lemon Syllabub

Cheese Board

Allergen / Dietary

