



Yarmouth
S T A D I U M
Starters

SOUP OF THE DAY
Served with a bread roll.

BBQ rack of ribs
Served with mixed salad and homemade coleslaw.

Stadium prawn cocktail
With apple, baby gem lettuce, cherry tomatoes, cucumber, and brown bread.

Baked petit Camembert
Served with Ciabatta dipping bread.



Main Course

LAMB SHANK

Served with crushed new potatoes, roasted chantenay carrots, parsnip crisp and a red wine gravy.

Eddie's Norfolk Turkey roast

Roasted Locally reared white and dark Turkey meat, pig in blanket, sage stuffing balls, Yorkshire pudding, roasted potatoes, seasonal vegetables, and Turkey gravy.

Quorn fillet vegetarian roast (GF)

Roast potatoes, seasonal vegetables, and vegetarian gravy.

Poached salmon fillet

Roasted new potatoes, fresh green beans, and tarragon hollandaise.

Desserts

Christmas pudding

Choice of custard, cinnamon brandy sauce, vanilla ice cream or cream

Profiteroles

Served with cream or ice cream.

Cheesecake

Served with cream or ice cream.

After Eight Chocolate Sundae



*** our desserts may contain traces of nuts***

As our food is freshly prepared, please be aware there may be a wait of up to an hour for each course. If you have any food allergies please discuss with your waitress prior to ordering. All items on the menu are subject to availability.