

Christmas Party Menu 2019

Available from 1st November to 31st December

Starters

Leek & Roasted Potato Soup G/F, D/F

Served with fresh bread

Smoked Fish Platter G/F, D/F

Pinney's of Orford Mackerel & oak roasted salmon. Lemon mayonnaise & baby leaf

Slow Roasted Sticky Pork Belly G/F, D/F

Crunchy Asian slaw salad

3 Cheese Baked Portobello Mushroom G/F

Herb crumb & baby leaf

Filo Wrapped Tiger Prawns

Tiger prawns wrapped in filo pastry with a sweet chilli dip

Main Course

Traditional Roast Suffolk Turkey G/F, D/F

Roasted Suffolk turkey breast served with rich sage & onion stuffing, Procter's Cumberland chipolata wrapped in smoked bacon, golden roasted potatoes, fresh vegetables & rich gravy

Leek & Winter Vegetable Wellington D/F

Served with white wine chive cream sauce & vegetable medley

Slow Roasted Shoulder of Lamb G/F, D/F

Served with fondant potatoes, minted redcurrant gravy & vegetable medley

Smoked Haddock & Prawn Gratin

Seafood cooked in herb cream sauce with herb & mozzarella crumb. Vegetable medley or salad

Roasted Sirloin Steak (£5 supplement) G/F, D/F

Served with garlic buttered mushrooms, coleslaw, onion rings & chips

Desserts

Traditional Christmas pudding

Served with brandy sauce

Chocolate Truffle Tart G/F

Served with salted caramel ice cream ice cream

Selection of Fine Cheese & Biscuits G/F

Served with selection of crackers & apple

Mulled Berry Trifle

Chocolate shavings

Mince Pies to Finish G/F

Please note G/F & D/F dishes are slightly changed to cater for your dietary requirements. Please mark this clearly on your order.

G/F- Gluten Free

D/F-Dairy Free

2 Courses £19

3 Courses £23

20% discount off your meal
in November for booked
parties of 10 or more.

