



Christmas Menu

To Start

Roasted Basil & Tomato Soup
Gravlax with Shaved Cucumber & Honey Mustard Dressing
Course Country Pate with Piccalilli & Toasted Sourdough
Creamy Garlic Mushrooms on Toasted Tiger Bread

The Main Event

Suffolk Turkey
Served with all the traditional trimmings
beef bourguignon
Served with Crushed New Potatoes
Pan Fried Sea Bass
Served with Creamed Leeks and New Potatoes
Mushroom, Brie & Cranberry Wellington
With Roasted Veg

To Follow

Christmas Pudding with Brandy Sauce
A Selection of Cheese and Biscuits
A Winter Lemon Posset with a Berry Compote and Vanilla Ice cream
Chocolate Roulade with Ginger Ice Cream

To Finish

Coffee and a Fresh Mince Pie
Two Course £19.00, Three Course £23.00

