



## **CHRISTMAS MENU**

### **STARTERS**

SPICED PARSNIP AND APPLE SOUP WITH FRESH GRANARY BREAD

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STILTON, PEAR AND WALNUT ROCKET SALAD WITH A CITRUS DRESSING

-

HOISIN DUCK SAMOSAS WITH A CUCUMBER AND SPRING ONION SALAD, SESAME AND SWEET SOY DRESSING AND AROMATIC HERBS

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SMOKED SALMON, DILL AND LEMON MOUSSE WITH CHARGRILLED CIABATTA AND WATERCRESS SALAD

### **MAIN COURSE**

ROAST TURKEY CROWN, PIGS IN BLANKETS, SAGE AND ONION STUFFING, ROAST POTATOES, BRUSSEL SPROUTS, CARROTS AND TURKEY GRAVY

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GOATS CHEESE AND ROASTED BUTTERNUT SQUASH RISOTTO, TOPPED WITH DRIED CRANBERRIES AND WATERCRESS

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SEAFOOD CHOWDER WITH SMOKED COD, KING PRAWNS, SALMON, NEW POTATOES, SWEETCORN AND ROASTED RED PEPPERS, TOPPED WITH FRESH HERBS

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ONE POT BEEF, MUSHROOM AND WINTER ROOT VEGETABLE BOURGUIGNON WITH SAUTÉ BACON, KALE AND SPINACH

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WINTER SPICED PORK BELLY WITH BUTTERY MASH, ROASTED BEETROOT, AND AN ASPALL CIDER GRAVY TOPPED WITH CRISPY FRIED LEEKS

### **DESSERTS**

SPICED CRANBERRY AND APPLE CRUMBLE TOPPED WITH CLOTTED CREAM

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CHOCOLATE FUDGE BROWNIE WITH VANILLA ICE CREAM

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SUFFOLK GOLD CHEESE, WATER BISCUITS, STOKES REAL ALE CHUTNEY

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TRADITIONAL CHRISTMAS PUDDING WITH BRANDY CUSTARD

**3 COURSES - £25 PER PERSON**  
**2 COURSES - £19.50 PER PERSON**

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