



CHRISTMAS MENU- 3 COURSES £25 PER PERSON

TO START-

Homemade winter vegetable soup with crusty bread

Suffolk pheasant terrine, spiced winter chutney and granary toast

Mushroom and leek risotto balls, tomato and chilli sauce



Baked camembert with garlic and rosemary

THE MAIN EVENT-

Roast turkey and all the trimmings

Venison sausages in a rich Guinness gravy with pancetta, creamy mash and red cabbage

Fillet of cod with shrimp in a white wine sauce

Roasted vegetable suet pudding



TO FINISH-



Christmas pudding and custard

Rich chocolate brownie, clotted cream ice cream, white chocolate shard

Winter fruit trifle

COFFEE AND MINCE PIE.