



# Christmas Party Menu

**AVAILABLE FROM DECEMBER 1ST UNTIL  
DECEMBER 24TH**

**2 COURSE £25.95**

**3 COURSE £31.95**

A £10.00 NON REFUNDABLE DEPOSIT IS REQUIRED TO  
SECURE YOUR BOOKING. ALL MENU CHOICES ARE  
REQUIRED IN ADVANCE.

## **TO START**

A Huge Vol Au Vent overflowing with prawns that  
have been tossed in a Marie Rose sauce, served on a  
bed of mixed leaves. (GF)

Roasted garlic and parsnip soup, topped with  
Crispy Croutons, served with a fresh crusty roll.  
(GF) (V)

Pork and Duck Pate, topped with pistachios and  
cranberries and serve with a toasted ciabatta. (GF)



## **MAIN COURSE**

Suffolk Roast Turkey served with Roast Potatoes, Honey Roast Parsnips, Pigs in blankets, Apple and Apricot Stuffing, Festive Vegetables and Gravy. (GF)

Festive Beef and Pulled Turkey Burger, served in a brioche bun with mixed leaves, smothered in brie and cranberry sauce. Served with pigs in blankets and Chunky Triple cooked Chips. (GF)

Cod Fillet Wrapped in Prosciutto Ham, served on a bed of spring onion mashed potatoes and a creamy garlic Pea Puree. (GF)

Woodland Mushroom and Spinach Wellington, in a creamy mushroom sauce, garnished in parsley and panko crumbs, served with roast potatoes, festive vegetables, apple and apricot stuffing and gravy. (GF)

## **DESSERT**

Baileys Bread and Butter pudding served with vanilla ice cream

Christmas pudding served with brandy sauce or custard

Warm gingerbread brownie served with ice cream or custard