

Rustic Christmas Dinner at the Suffolk Kitchen

Three Course Dinner £33.00

STARTERS

Roasted Spiced Carrot and Coriander Soup, with home-baked bread

Citrus cured Scottish Smoked Salmon, with lemon and orange, served with a dressed salad, horseradish and chive Crème fraîche and finished with home-baked bread

Chicken liver brandy parfait , served with *The Suffolk Kitchen* caramelised red onion marmalade on home-baked bread

MAIN DISHES

(all served with seasonal vegetables)

Rolled Turkey Breast stuffed with cranberry stuffing and wrapped in bacon, roast potatoes, 'pigs in blankets', finished with our house gravy

Pan-fried 'Catch of the day', served with crushed new potatoes, seasonal vegetables and finished with a tarragon cream

Butternut Squash, sage and goats cheese Wellington, served with traditional trimmings and finished with a vegetable jus

Slow braised venison, cooked in a red wine and shallot sauce, served with parsnip crisps and a creamy mustard mash

DESSERTS

Steamed Christmas Pudding served with garden grown red berry compote and a Brandy cream sauce

Chocolate Torte, served with Chantilly cream, chocolate shard and berry coulee

Bread and Butter Pudding, with English traditional custard

British Cheese Board, served with chutney and crackers (extra £5)

Please contact us with any allergies

A £10 per head deposit is required for all Christmas bookings. A Christmas pack containing pre-order sheets and full details are available upon request. Some of these dishes may change closer to December.

