

Rustic Christmas Dinner at the Suffolk Kitchen

Three Course Dinner £33.00

Glass of Prosecco on arrival,
filter coffee and mince pies



STARTERS

Roasted Butternut Squash and Sage Soup, with home-baked bread of the day

Citrus cured Scottish Smoked Salmon, with lemon and orange, served with with a dressed salad and home-baked bread

Chicken liver brandy parfait , served with *The Suffolk Kitchen* caramelised red onion marmalade on fresh homemade bread

MAIN DISHES

(all served with seasonal vegetables)

Locally sourced moist roast turkey breast, served with cranberry sauce, roast potatoes, 'pigs in blanket', chestnut stuffing and garden grown cranberry gravy

Pan-fried 'Catch of the day', served with a potato fondant, seasonal vegetables and finished with a tarragon cream

Potato Gnocchi served with roasted courgettes, red onion, basil pesto and topped with a grilled goats cheese

Slow braised Shin of Beef in a red wine and shallot sauce, served with parsnip crisps and creamy mashed potato



DESSERTS

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

Chocolate Torte, served with Chantilly cream, shortbread biscuits and berry coulee

Sticky Toffee Pudding, with butterscotch sauce finished with maple and walnut ice-cream

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.