

CHRISTMAS MENU 2017

STARTERS

Creamed Mushroom and Tarragon Soup (V)
garlic herb croutons, bread & butter and leek crisps

Duck Liver Parfait
port jelly, spiced pineapple chutney and toasted brioche

Crayfish with Prawn and Avocado Tian
Brandy Marie Rose sauce, grapefruit salad and granary bread & butter

'Rowbarge Smokie'
smoked haddock and prawns, cream white wine sauce, glazed with smoked cheddar cheese, granary bread & butter

MAINS

Roast Suffolk Turkey
bacon wrapped chipolatas, roasted potatoes, roasted root vegetables, brussel spouts with pancetta, yorkshire pudding, chestnut & apricot stuffing with a cranberry compote

(Vegetarian festive roast dinners available)

Pan Roasted Rump of Lamb
dauphinoise potatoes, Rioja and chorizo jus, butternut squash puree, French beans & parsnip kale crisps (£1.50 supplement)

Baked Cod Fillet Wrapped in Pancetta
poached duck egg, baby potato herb cake, smoked cheese leek sauce, buttered kale, roasted vine cherry tomatoes topped with caviar

Wild Mushroom and Asparagus Risotto (V)
with parmesan tuile, drizzled with cranberry white truffle oil

DESSERTS

Traditional Christmas Pudding
with Baileys crème anglais

Mascarpone Passion Cheesecake
with gingerbread ice cream

Apple & Caramel Crumble
a mulled wine spiced pear & choice of custard or ice cream

A Homemade Mince Pie
with a glass of mulled wine

Continental Cheese Board
grapes, apple, celery, pineapple chutney with assortment of biscuits (£2.00 supplement)

Two Courses for £22.95
Three Courses for £26.95