



Christmas 2018 Party Menu



STARTERS

Broccoli & stilton soup with cheddar cheese straws V

Prosciutto-wrapped chicken & leek terrine with toast & pear chutney

Marinated beetroot with grilled goats cheese V

Wild mushroom & parmesan risotto V/GF

MAINS

*Old Cannon festive pie, served with garlic & thyme roast potatoes,
ginger & orange glazed carrots, garden peas & gravy*

Beef & winter vegetable stew served inside a giant homemade bread bowl

Sea bass served with a pea pilaf, green pesto & beetroot coulis GF

*Mushroom & chestnut wellington on a bed of sweet potato, spinach & served
with a mushroom jus V*

DESSERTS

Sticky toffee pudding served with ice cream or custard GF

Limoncello cheesecake served with a mango coulis

Boozy banana chocolate trifle

All English cheese & biscuits served with a Suffolk sticky pickle

2 COURSES £19.95, 3 COURSES £24.95

