



THE TURKS HEAD

Christmas Festive Menu 2017

Starters

Perl Las blue cheese soufflé, oxtail ragout, thyme dumpling (V)

Traditional hot smoked salmon, Tide Mill flour pancake, cavolo nero kinchi

Blythburgh pork croquetas, 10 year aged balsamic jus, pickled grapes

Hay smoked potato samosa, tamarind chutney, Navarra chickpea masala (V)

Mains

Traditional three bird roast (Bronze turkey, Sutton Hoo chicken, Gressingham duck), brussel sprouts, roast potatoes, chipolatas, stuffing, roast jus, all trimmings

Slow cooked feather blade steak, horseradish rosti, organic carrot s, sticky shallot sauce

Sea bream en paupiolette, ratte potatoes, wilted greens

Virginia Nurseries' vegetable suet pudding, root vegetable jus, parsnip purée (V)

Puddings

Turks Head Christmas pudding, brandy butter

Foraged chestnut and apple pie, vanilla custard

Mille feuille of chocolate, almond praline, sherry syrup

Hill Farm honey and lemon mouse, ginger compote

Sharing cheese board from Hamish Johnston £4 supplement per person

Two course £20

Three courses £25