



THE TURKS HEAD

Boxing Day Menu 2018

Starters

- King oyster mushroom, crispy pancetta, poached egg, truffle cream 8.50
- Tiger prawn bruschetta, bottarga, chilli, parsley, olive oil 8.50
- Riboletta Tuscan bread soup with cavolo nero, winter vegetables, peppery olive oil (Vegan) 6
- Braised octopus ragout, sea parselene, sliced Parma ham, panegrattata 8.50
- Homemade crumpet, sautéed girolles, red onion jam, organic cheddar (V) 7.50
- Gressingham duck stuffed steamed boa bun, soy ginger dressing 8

Mains

- Roast sirloin of Suffolk beef, Yorkshire pudding, all the trimmings 17
- Slow cooked Blythburgh pork belly, bubble and squeak, lots of crackling 17
- Tandoori Sutton Hoo chicken thali, butter naan, Indian accompaniments 18
- Vegan Indian thali, lotus seed biryani, ivy gourd masala, Indian accompaniments 16 (Vegan)
- Roast Gressingham duck, pak choi spring roll, sweet and sour pumpkin, soy ginger dressing 17
- Vegetarian carbonara, organic eggs, toasted pine nut, vegetarian parmesan salad (V) 14
- Thai style fishcake, curried mayonnaise, skinny fries, winter salad 14
- Grilled sea bream fillet, violet potato gnocchi, wild mushroom fricassee 16

Puddings

- Warm treacle tart, clotted cream ice cream 7
- Panettone pain perdu, champagne zabaglione, maple syrup 7
- Sticky toffee pudding, caramel sauce, salted caramel ice cream 7
- Dark chocolate terrine, white chocolate biscotti 7
- Baked figs, saba sauce, coconut semi feddo (Vegan) 7
- Selection of British cheese from Hamish Johnston 9