



## THE TURKS HEAD

### New Year's Day Menu 2019

#### Starters

- Fritto misto of seafood (tiger prawns, squid, cod, mussels), aioli, lemon 8.50  
Vegetarian tom yam soup, tofu, galangal, lemongrass, eggless noodles (Vegan) 6.50  
Gressingham duck pate, cranberry chutney, melba toast, pickled silver skin onion 7.50  
Smoked salmon, English muffin, dill crème fraiche, caperberries 8.50  
Tandoori pheasant breast, laccha salad, mint chutney, shot of mulled cider 8  
Twice baked goat cheese soufflé, thyme grissini, pickled grapes (V) 8

#### Mains

- Roast Suffolk beef sirloin, Yorkshire pudding, all the trimmings 18  
  
Sutton Hoo chicken, prunes puree, braised root vegetable, gratinated purple potato tart 18  
  
Blythburgh pork chop, crispy poached egg, chorizo hash, mustard sauce 18  
  
Gressingham duck masala, Stornoway black pudding biryani, tamarind chutney, pakora 18  
  
Fish pie (salmon, cod, prawns, smoked haddock) mashed potato, dill cream, wilted greens 16  
  
Spiced paneer steak, chickpea, Indian style chips, turmeric hollandaise (V)  
  
Seabass fillet en paupiette, new potatoes, winter greens 17  
  
Roasted pumpkin ragu, spinach tagliatelle, chilli, parsley (Vegan) 15

#### Puddings

- Apple tarte tatin, vanilla ice cream 7  
Chilled lemon grass and yoghurt parfait, lime syrup, pomegranate jelly 7  
Dark chocolate brownie 6.50  
Sticky toffee pudding, salted caramel ice cream 7  
Jam roly poly, almond milk custard 7 (vegan)  
Selection of British cheeses from Hamish Johnston 9