



THE TURKS HEAD

New Year Eve Menu 2018

(In addition to the a la carte menu)

Starters

Half a dozen native oysters, as you like – shallot vinegar, Rockefeller or ceviche 11

Navara chickpea patty chat, crispy pani puri, tamarind chutney (vegan) 7.50

Scallops en cocotte, leeks vinaigrette, mini French baguette 11

Mains

Suffolk beef fillet wellington, dauphinoise potatoes, organic carrots, greens, red wine jus 27

Wild salmon cooked three ways - gravadlax, tandoori tikka, poached in white wine sauce 21

Slow cooked stuffed okra masala, tangy lentils, thin rice crepes, coconut chutney (Vegan) 16

Puddings

Dark chocolate fondant, vanilla ice cream 8

Stilton beignet, pain de epice, brandy-soaked plums 7

Traditional sherry trifle 7