



## THE TURKS HEAD

### **Christmas Festive Menu 2020**

#### **Starters**

Hay smoked potato and foraged chestnut samosa, spiced chickpeas, beetroot relish (Vegan)

Local pheasant hash, fried duck egg, prune jam

Riboletta – Tuscan bread soup with cavolo nero, winter vegetables, peppery olive oil (Vegan)

Assiette of tiger prawns ( pakora, grilled, potted), chilli oil, melba toast, tamarind chutney

#### **Mains**

Suffolk bronze turkey, pigs in blankets, roast potatoes, stuffing, cranberries sauce, all the trimmings

Slow cooked Suffolk beef Jacob's ladder, pomme puree, organic carrots, red wine sauce

Beetroot baklava, pistachio crust, sumac sauce, wilted cavolo nero (Vegan)

Seafood bouillabaisse, rouille croute, wilted greens, ratte potatoes

#### **Puddings**

Turk's Head Christmas pudding, brandy cream

Apple tart tatin, honeycomb, coconut crème chantilly (Vegan)

Dark chocolate nemesis, boozy cherries in kirsch, orange crème fraiche

Selection of British cheeses from Hamish Johnston

**Two courses £20, three courses £25**

**Includes crackers**