



## THE TURKS HEAD

### Christmas Festive Menu 2018

#### Starters

Sweetcorn chowder, Navara chickpea dumpling, coriander oil (V)

Smoked maceral tartar, texture of shallots. gherkin fritters

Mille-feuille of roasted beetroot, tapioca crisp, foraged chestnuts (vegan)

Pressed local game terrine, madeira jelly, caperberries, sautéed girolles

#### Mains

Traditional three bird roast (bronze turkey, Gressingham duck, Sutton Hoo chicken) all the trimmings

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

Wild mushroom suet pudding, roast vegetable jus, wilted covelo nero (vegan)

Spicy steamed hake fillet, deep fried sushi, warm Thai style vinaigrette

#### Puddings

Turks Head Christmas pudding, brandy cream

Rhubarb and apple crumble, almond milk custard (vegan)

Dark chocolate Yule log, boozy cherries in kirsch, pouring cream

Selection of British cheeses from Hamish Johnston (£4 supplement per person)

**Coffee or tea with homemade mince pies (£4 per person)**

**Two courses £24, three courses £27**

**Includes crackers**