



Trio's

@ ST. PETERS
CHRISTMAS MENU

Starters

Smoked Salmon & Dill Cream Cheese Roulade with Horseradish Creme Fraiche, Toasted Rye Bread & Dill Oil

Chicken & Ham Hock Terrine with Capers & Pickled Shallots, Crispy Chicken Skin Crumb, Brioche Crisps

Venison & Black Pudding Scotch Egg with Celeriac Remoulade & Pickled Blackberries

Twice Baked Cheese & Chive Soufflé with Dressed Leaves (V)

Butternut Squash Velouté with Garlic & Rosemary Croutons & St Peter's Ale Roll (V)

Mains

Norfolk Turkey

with a Roasted Cashew & Cranberry Stuffing, Roast Potatoes, Dingley Dell Pigs in Blankets

Honey Roasted Carrots, Braised Red Cabbage, Brussel Sprouts with Pancetta & Gravy

Apricot Nut Roast with all the Trimmings (V)

Herb Crusted Hake with a Butterbean & Sun-blushed Tomato Ragu & Straw Potatoes

12 Hour Braised Beef Cheeks with Shallot, Pancetta & Chestnut Mushroom

served with Creamy Mash Potato & a Medley of Vegetables

Honey Roasted Fig, Caramelised Onion & Goats Cheese Tart

Thyme Roasted New Potatoes & Winter Leaves (V)

Desserts

White Chocolate & Cranberry Bread & Butter Pudding, Clementine Syrup, Vanilla Ice Cream

Boozy Limoncello & Blueberry Trifle with Vanilla Mascarpone

Pear, Almond & Amaretto Tart with Toasted Almonds, Pear Purée & Salted Caramel Ice Cream

Sticky Toffee Pudding with Oodles of Toffee Sauce, Candied Pecans & Pouring Cream

XMAS PUD TRUFFLE & COFFEE TO FINISH

2 COURSES £25.95

3 COURSES £29.95

Any dietary requirements please ask a member of staff

St Peter's Hall, Bungay NR35 1NQ