



## 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**