

# Festive Menu 2020

23rd November—23rd December



2 course - 18.00

3 course - 22.00

Curried cauliflower soup, cauliflower bhaji

Smooth chicken liver and brandy pate, red onion and chilli chutney, granary toast

Smoked salmon, rye bread, water cress, lemon and poppy seed yoghurt

Roast Suffolk turkey, smoked bacon chipolata, sage and apricot stuffing, sprouts, maple glazed carrots and parsnips, goose fat roast potatoes, turkey gravy

Sweet potato and almond quinoa cake, braised red cabbage, maple glazed carrot and parsnips, mushroom farce, thyme roast potatoes, red wine gravy

Baked fillet of cod, chorizo, creamed leeks, butterbeans, new potatoes

Chris' Christmas pudding, brandy sauce

Dark chocolate and Baileys cheesecake, glazed orange

Sticky date pudding, hot toffee sauce, honey comb ice cream

Coffee and mince pie

[www.thorpenessdolphin.com](http://www.thorpenessdolphin.com) [info@thorpenessdolphin.com](mailto:info@thorpenessdolphin.com) 01728 454994

