



Christmas Parties

22nd November – 22nd December

Curried parsnip and apple soup

Gin cured salmon, beetroot, cucumber, pea shoots

Smooth chicken liver and brandy pate, apple and fig chutney, crisp bread

Beetroot and feta risotto cakes, watercress, chive sour cream

Roast Suffolk turkey, smoked bacon chipolata, apricot and sage stuffing, goose fat roast potatoes, root vegetables, sprouts, gravy, cranberry sauce

Red lentil and cashew nut roast, mulled red cabbage, roast new potatoes, mushroom farce, sprouts, roast parsnips, gravy

Baked mackerel, green beans, roast cauliflower, new potatoes, curried carrot chutney

Slow cooked local pheasant with chorizo and tomato, winter kale, buttered mash

Bramley apple and pear muesli crumble, vanilla custard

Steamed Christmas pudding, hot brandy sauce

Selection of dairy ice creams

White chocolate cheesecake, pistachio crumb, chocolate sauce

2 courses – 14.95

3 courses – 17.95

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We will do our best to accommodate any allergy needs.

We reserve the right to change the menu at last minute without prior warning due to seasonal availability of produce

All bookings must be pre-ordered and 50% deposit paid 1 week before the booking, failure to do so will result in forfeiting your reservation.