

Christmas Day



2019

Amuse bouche – Tomato and Binham blue cheese filo tartlet

Gin and pine needle cured salmon, beetroot carpaccio, orange oil, rye bread

Baby goats cheese, salt baked beetroot, thyme balsamic

Orange sorbet, passion fruit, campari pipette

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

Quinoa and almond cake, mulled red cabbage, roast new potatoes, swede mash, Brussel sprouts, roast parsnips and gravy

Steamed Christmas pudding, plum compote, brandy sauce

Coffee and Jamie's mince pie

£70

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We will do our best to accommodate any allergy needs. Vegetarian options will be available.

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

Children of 10 & under, are half price.

