

The Dolphin

Thorpeness

Christmas Parties

18th November – 23rd December

Creamed chestnut mushroom, truffle soup parmesan shavings

Crispy Parma ham, roasted pears, butternut puree, toasted hazelnuts

Smoked haddock hash, poached egg, garlic aioli

Trio, roasted Jerusalem artichokes, balsamic artichoke hearts, pan fried artichoke globes

Roast Suffolk turkey, smoked bacon chipolata, toasted pistachio and thyme stuffing, roast parsnips, carrots, sprouts, goose fat roast potatoes

Yellow lentil, sweet potato and chestnut cake, thyme roast new potatoes, carrot, sprouts, roast parsnips, mulled red cabbage, red wine gravy

Braised lamb and rosemary pie, creamed mash, maple roasted root veg, red wine gravy

Baked plaice fillet, charred fennel, paprika parmentier potatoes, pesto cream,

Winter pear, blackberry, granola topped crumble, vanilla custard

Steamed Christmas pudding, hot brandy sauce

Selection of Albrugh Norfolk ice creams

Hazelnut, chocolate and Tia Maria tiramisu

Coffee and mince pie

2 courses – 25.00

3 courses – 30.00

www.thorpenessdolphin.com info@thorpenessdolphin.com 01728 454994

Please alert us of any allergies when ordering your food.

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 £10 per head paid 1 week before the booking, failure to do so will result in forfeiting your reservation.