

The Dolphin

Thorpeness

Christmas Parties

18th November – 23rd December

Creamed winter squash, truffle soup, parmesan shavings

Smoked kiln salmon rillettes, trout roe, pickled cucumber and coriander dressing

Smoked ham hock hash, baked hen egg and garlic aioli

Vegan feta cheese mousse, charred peppers, parsnip crisps

Roast Suffolk turkey, smoked bacon chipolata, charred shallot and cranberry 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 venison and rosemary pie, creamed mash, maple roasted root veg, red wine gravy

Baked grey mullet, pickled samphire, mixed herb Parmentiers potatoes, pesto lemon cream,

Winter apple, blackberry, granola topped crumble, vanilla custard

Steamed Christmas pudding, hot brandy sauce

Selection of Albrugh Norfolk ice creams

Cointreau orange trifle, chocolate shavings

Coffee and mince pie

2crs £25 & 3crs £30

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.