

Christmas Menu 2017

Amuse Bouche

Cream of leek and potato soup with Parma ham crisp and leek straw

Starters

Wild mushroom arancini with Baron Bigod brie, rocket, shaved parmesan and fig balsamic ✓

Smoked haddock and salmon soufflé with cucumber and dill ribbons

Christmas anti pasti – salt beef, devil on horseback, chorizo, salami and sea salted bread

Fritto misto – whitebait, squid and fennel with lemon and fennel seed mayonnaise

Main Courses

Free range Norfolk black turkey, stuffing, pig in a blanket, Brussels, duck fat roasties, proper gravy

Aubergine and hazelnut wellington, curly kale, dauphinoise potatoes and roasted roots ✓

Pan seared cod on baby spinach, pea mash with a creamy saffron sauce

Fillet of Blythburgh pork Saltimbocca, with Parma ham, sage and Marsala wine

All main courses come with seasonal vegetables

Dessert or Cheese

Individual Christmas pudding flamed at your table and served with brandy butter ice cream

Midwinter Mess – homemade meringues, Marybelle double cream, forest fruits and crushed Amaretti

Duo of white and dark chocolate brownies, milk chocolate sauce and honeycomb ice cream

English cheeseboard with local chutney, grapes, celery and artisan biscuits

Finish with a shot of our homemade gin - blackberry, mulberry, damson or sloe!

Lunch or Evening+ – £29.50* per person – 4 courses and homemade Castle Inn gin

Lunchtime Only+ – £25* for 3 courses without Amuse Bouche and gin. 2 courses £21

Menu published October 2017 and therefore subject to change and availability.

No service charge included. 20% VAT included. ✓ = **vegetarian** – other vegetarian options will be available. **FOOD ALLERGIES** – we make all our own food, therefore we know what is in it, please talk to us if you have an allergy. Gluten free bread is usually available. Please note nuts/dairy/wheat and other allergens are all used in our small kitchen so we cannot guarantee any dish is allergen free. Fish dishes are made using fresh fish therefore small bones are always a possibility.

+Our usual Winter opening hours apply. *10% discount available for Tuesday or Wednesday bookings for pre-booked groups of 10+ people (excludes 19th and 20th). Deposits & pre orders required for groups over 6. Pre-order forms available from us or online. All of a party must choose the same set menu at lunch – i.e either the full 4 course menu or a 3 or 2 course.