CHRISTMAS MENU
SAMPLE
CHRISTMAS MENU 2020 (SAMPLE)

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Pressing of Radwinter game, spiced poached fruits, ginger bread, mulled wine
Potted confit rabbit, air dried prosciutto, chicory, apple, shallot
Gin & tonic salmon, fennel, caviar, crème fraiche, cucumber
Roasted monkfish, peas, bacon, clams, cabernet sauvignon
Festive greens, miso butter, cashews, chestnuts, orange (v)
Parsnip & vanilla cream, cranberries, chervil, quince (v)

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Locally reared bronze turkey, goose fat potatoes, bacon wrapped chipolatas, chestnut & chervil stuffing,
Brussels sprouts, truffle honey vegetables, roast gravy
Slow cooked Suffolk pork, burnt apple, cabbage, hot pot potato, Bury black pudding, Aspalls cider
North sea halibut, creamed leeks, saffron mash, young spinach, sauce choron
Loch Duart salmon, winter squash, celeriac, kale, capers
Homemade ricotta gnudi, slow roasted tomatoes, courgette ragout, Kalamata olives, basil butter, parmesan crumb (v)
Mushroom & tarragon quinoa, saffron braised fennel, pomegranate, coriander, sesame, orange (v)

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Traditional Christmas pudding with brandy sauce & whiskey soaked fruits
Caramel creaméux, salted caramel, caramel jelly, dulce de leche, honeycomb, caramelised chocolate, redcurrants
King’s boozy trifle, pink Champagne syllabub, vanilla crème anglaise, prosecco & cranberry jelly,
Cointreau dipped “pain di spagna”, ruby chocolate
Baileys crème brûlée, gooey melting chocolate cake, cinnamon meringues, chocolate crème pâtissière
Ginger cheesecake, mascarpone, espresso ice cream, biscotti, cranberry gel, fig jam
Dark chocolate mousse, smoked orange parfait, mulled wine jelly, whiskey soaked fruit cake

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Tea, coffee & College mint chocolates

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PRICES PER PERSON
Choose 1 starter & 1 main course (vegetarian alternative will be available for each course) with 1 dessert £48.00

Please note that if a three course multiple choice menu is chosen we require a table plan & place cards

All prices are subject to VAT at the standard rate