



# *Christmas Day lunch 2017*

## **APERITIF AND CANAPES**

A glass of prosecco with deep-fried tiger prawns and erbazzone

## **STARTERS**

Orford-smoked salmon with hot ricotta fritters  
Goat's curd, red chicory, orange & toasted hazelnut salad  
Coarse Suffolk game terrine, damson chutney, sourdough toast

## **MAIN COURSES**

Suffolk free-range turkey with all the trimmings  
Beef Wellington (fillet steak & mushroom duxelles in pastry)  
Scottish king scallops with whipped celeriac and chestnut, girolles & spinach ragout

## **DESSERTS**

Ruth's home-made Christmas pudding with marsala custard or zabaglione ice cream  
Hot bitter chocolate mousse with cream  
Sharp lemon confection

## **CHEESES**

See overleaf for ports and dessert wines by the 100ml glass

Colston Bassett stilton with baby mince pies

## **COFFEE, TEA or TISANES**

Dark and milk chocolate selection

Rich, big, raisin-infused flavour but strangely not over-sugary. 6.00

This truly remarkable marriage of cabernet sauvignon with sour cherry juice is beyond sensational and brilliant with chocolate 9.00

Described (rather twee) as Noble Late Harvest, in fact the (90%) chenin blanc grapes have undergone the time-honoured Noble Rot. The resulting wine has concentrated pineapple and honey flavours, and an elegantly dry finish. 6.00

Delightful – rather like a light, sweet-but-not-cloying baby's cashmere blanket. Yes, I know. 7.00

A perfectly decent late-bottled vintage port 6.00

The 4-course menu with canapes, coffee and chocolates is 135.00 per person.  
A discretionary 10% service charge will be added to your bill –  
this is distributed equally among all our staff including those you can't see  
but who are very much part of the team.