

reception@bullinnwoodbridge.co.uk

CHRISTMAS FESTIVE PARTY MENU

STARTERS

- ~ Roasted baby beets, goats curd, hazelnuts, chicory & sherry vinaigrette
- Rustic pork terrine, sweet pickled vegetables, celeriac remoulade, chestnut & sage
 - ~ Cured cold smoked mackerel rillettes, radish, pickles & roasted sourdough
 - Seasonal soup with warm artisan bread

TO FOLLOW

- ~ Roast Turkey breast, walnut & dried fruit stuffing, trimmings
 - ~ Roast fillet of beef served with veal jus, trimmings
- ~ Pork belly, black pudding bon bons, fondant potato, squash puree, sprout tops, apple & cider jus
 - Vegetable Wellington, button mushroom, roast chestnuts & squash, dried Porcini mushroom & Port jus with vegetarian trimmings

TO FINISH

- ~ Christmas pudding, Brandy custard
- ~ Chocolate fondant, Brandy butter and crème fraiche
 - ~ Baileys ice cream, affogato
- ~ Rum baba, Chantilly cream, rum & pineapple syrup
 - ~ A duo of Suffolk Cheeses, biscuits, pickle
 - ~ £25 per person for 3 courses, £20 for two courses
 - ~ 50% non-refundable deposit payable on booking
 - ~ Available Monday to Saturday from 1st to 23rd December
 - ~ Bookings available from 6pm until 8:30pm
 - ~ Other times can potentially be accommodated on request

Please let us know if you have any food allergies or special dietary needs



