

CHRISTMAS MENU 2012

TO START

Ickworth walled garden vegetable soup with Suffolk bloomer (v/gf)

OR

Smoked potted trout, lime and red pepper salsa with melba toast

MAIN COURSE

Roast turkey wrapped in streaky bacon stuffed with cranberry, sage and pork stuffing served with honey roasted parsnips

OR

Oven roasted haddock with a grain mustard crust served on tartare crushed potatoes
(can be gf)

OR

Goats cheese wrapped in puff pastry with beetroot and horseradish chutney spiked with Ickworth rosemary (v)

All main meals are served with roast potatoes and seasonal winter vegetables

DESSERT

Served at the table

Annie's homemade brandy infused Christmas pudding with double cream
(can be gf)

Ickworth winter fruit trifle soaked in sherry, topped with toasted almonds

TO FINISH

Coffee, tea and Ickworth chocolates

gf (no gluten containing ingredients)