

## GreyFriars Christmas Parties

Menu 1 £28.50

Spiced pumpkin soup

Suffolk ham, chives

Ham hock terrine

Pressed Suffolk ham, piccalilli relish, coxes apple purée, walnut toast

Tian of Colchester crab

Avocado, coriander infused rapeseed oil

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## Norfolk Bronze turkey

Chestnut stuffing, chipolatas, traditional vegetables and château potatoes

Pan fried wild sea bass

Sweetcorn purée, roasted chorizo and corn kernels, confit leeks

Roasted butternut squash & sage risotto

St. George's mushrooms, fried sage leaves

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Victorian Christmas plum pudding

With brandy custard

Lemon curd parfait

Macerated blackberry compote, sable biscuit, lemon curd, blackberry jelly

Warm sticky toffee pudding

Cinnamon ice cream, sticky toffee sauce

Festive petit fours, mince pies, tea and coffee



Menu 2 £,35.50

Jerusalem artichoke soup

With finnan smoked haddock

Baby beetroot tartlet with Capricorn goat's cheese

Toasted pine nuts, apple jelly, water cress purée

Red mullet fillet

Spiced gazpacho, vegetable and black olive caponata

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Roasted breast of Gressingham duckling,

Creamed Savoy cabbage,pPotato fondant, baby turnips

Roasted halibut with walnut crust

Steamed leeks, mussel broth, wilted curly kale

Rump of Essex lamb,

Red onion compote, cauliflower cheese purée, French beans, piccalilli sauce

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Victorian Christmas plum pudding

With brandy custard

Dark chocolate tart, salted caramel sauce

Banana bread, vanilla yogurt ice cream

Hedgerow blackberry Panna Cotta

Honeycomb, toasted oat crumble, blackberry gel, redcurrant sorbet

Festive petit fours, mince pies, tea and coffee