

## THE ORWELL HOTEL

FELIXSTOWE



## Christmas Day £90

On arrival a glass of Champagne & a selection of festive canapés

### Starters

Lobster & crab cocktail with bloody Mary sauce, sour cucumbers gem lettuce hearts, brown bread wafers & confit lemon

Carrot orange & coriander soup with crispy red onions

Smoked ham hock ballotine with celeriac remoulade, crispy capers, grain mustard & a honey dressing & crostini

Caramelised red onion & goat's cheese tart with dressed rocket, basil pesto & olive tapenade

### Mains

Roast Norfolk turkey, with cranberry stuffing, Yorkshire pudding, duck fat roast potatoes, bread sauce, brussel sprouts, roast root vegetables & homemade gravy

Vegetable & lentil loaf with roast potatoes, roasted root vegetables, brussel sprouts with chestnuts, braised red cabbage & vegetable gravy

Pan fried filet of halibut with pulled ham croquette, sour kroute cabbage, dill cream sauce, roasted broccoli & almonds

Braised Suffolk beef cheek with juniper red cabbage, salt baked beets & celeriac, potato dauphinoise & sauce bordelaise

### Desserts

Winter fruit pavlova with spiced orange gel & ginger crème fraiche

Dark chocolate & hazelnut praline tart, clotted cream ice cream & sour cherries

Classic Christmas pudding with brandy custard

Selection of Suffolk cheeses, water biscuits, grapes & festive spiced chutney

Freshly brewed tea & coffee & homemade treats

*Pre orders due 4 weeks before event date*

*If you have any dietary requirements, please make it known on pre ordering.*

*Please note that all products are prepared in an environment where allergens are present, therefore may contain traces.*