

Christmas Menu 2018

The Unthank

STARTERS

V Ve GF(a) **Sun-blushed tomato and chickpea houmous** with toast

V Ve GF(a) **Roast tomato and basil soup** - slow-roasted vine tomatoes with fresh basil served with fresh bread

GF(a) **Pork, smoked bacon and tarragon pâté** with fig chutney and toast

V Ve GF **Roast beetroot and butternut squash winter salad** with crumbled goat's cheese, walnuts and Balsamic and honey dressing

GF DF **Cantaloupe melon, prosciutto and pea shoots** with a pomegranate molasses dressing

MAINS

Roast Norfolk turkey served with homemade pork, cranberry and sage stuffing, roast potatoes, chipolata wrapped in bacon, honey roast carrots and parsnips, buttered Savoy cabbage and delicious gravy

V Ve GF **Sweet pepper stuffed with risotto primavera and topped with toasted pine nuts** served with lemon crushed potatoes and a rocket and pumpkin seed salad

GF **Crispy Orchard Farm Blythburgh belly of pork** with mash, sautéed Savoy cabbage with smoked back bacon and rich pan gravy

GF DF **Roasted cod fillet** with lemon crushed potatoes and caponata - a slow-roast tomato, aubergine, pepper and caper stew

V **Homemade Puy lentil, walnut, orange, cranberry and sage nut roast** served with roasted potatoes, honey roast carrots and parsnips, buttered Savoy cabbage and vegetarian gravy

PUDDINGS

V **Traditional rich Christmas pudding** with brandy sauce

V GF(a) **Individual apple and berry crumble** with vanilla custard

GF(a) **Chocolate orange bavaois** with raspberry grit and caramel waffle biscuit

V Ve GF **Pineapple roasted with brown sugar** served with dairy-free vanilla ice cream and toasted coconut

Cheese and biscuits – Smoked Applewood Cheddar, Norfolk Binham Blue and French Brie with crackers, celery and chutney - £2 supplement

COFFEE & MINTS

Evening 22.00

Lunch 20.00

Two courses (lunch only) 16.00