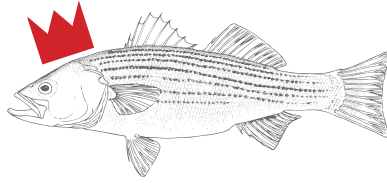


THE MISTLEY
THORN
RESTAURANT & ROOMS



BOXING DAY & NEW YEAR'S DAY
LUNCH MENU 2017 / 2018

Curried Apple and Onion Soup (v/vg/gf)

Confit Duck Terrine, Cranberry Chutney and Toasted Focaccia

Twice Baked Blue Cheese Souffle, Poached Quince,
Crushed Hazelnuts and Chicory (v/can be adapted for vegans)

Posh Prawn Cocktail with Homemade Crackers

Wood Grilled Suffolk Skirt Steak from Stannard's with Béarnaise Sauce, Handcut Fries,
Roasted Tomato & Mushroom (gf)

Crispy Pork Belly, Braised in Aspalls Cider, Mustard Cabbage, Apples and Crisp Potato Strings (gf)

Roasted Local Hake, Rosti Potato, Beetroot, Orange Butter Sauce and Watercress (gf)

Celeriac Cake, Wilted Spinach, Poached Egg and Hollandaise Sauce (v/gf/vegan option available)

Espresso Parfait with Chocolate Cremoso and Earl Grey Caramel (gf)

Warm Sticky Toffee Pudding, Blood Orange, Tangerine and Kumquat with Crème Fraiche Ice Cream

Coconut Sorbet with Woodgrilled Pineapple and Lemongrass, Chilli Syrup (gf,v/vg)

Hamish Johnston Fine Cheese, Housemade Chutney and Sourdough Melba Toast

£24.95 Two courses / £27.95 Three Courses

Prices include VAT at 20% - Gratuities at your discretion, all gratuities go to our team.
A discretionary 10% service may be added to parties of 8 or more.

v - vegetarian, vg - vegan, gf - gluten-free

Many dishes can be adapted to suit dietary requirements, please request at time of booking.