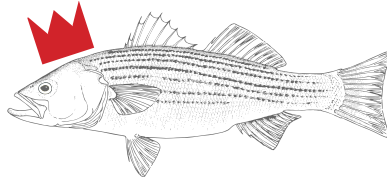


THE MISTLEY
THORN
RESTAURANT & ROOMS



CHRISTMAS LOCALS MENU 2017

Creamy Parsnip Soup with Sautéed Parsnips & Cheese Beignet
(v/can be adapted for vegans)

Local Game Terrine with Pickled Quince and Sourdough Toast

Wood Roasted Winter Squash Salad with Endive, Fresh Dates,
Walnuts and Binham Blue (v/gf) can be adapted for vegans

House Smoked Salmon Salad with Apple, Frisee, Endive & Horseradish (gf)

Roast Suffolk Turkey with Herb Gravy, Duck Fat Roast Potatoes,
Chestnut Stuffing and all the Trimmings

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

Roast Rump of Red Poll Beef with Red Wine Gravy, Yorkshire Pudding,
Rosemary Roast Potatoes and Winter Veg (Available on Sundays Lunch Only)

Seared Local Hake fillet, Aromatic Lentils, Caper,
Vermouth Sauce and Wilted Spinach (gf)

Jerusalem Artichoke and Walnut Pithivier, Charred Leeks and Salsify
with a Cranberry and Port Sauce
(v - vegan option available)

Red Wine Poached Pear with Mulled Wine Sorbet (v/vg/gf)

Warm Walnut and Almond Baklava with Honey Ice Cream

Rose Pannacotta with Pomegranate Jelly and Crushed Pistachio (gf)

Steamed Callebaut Chocolate, Orange Pudding with Cardamom Crème Anglaise (gf)

Hamish Johnston Fine cheese with Membrillo and Millers Damsels Biscuits

Two Courses £17.95 / Three Courses £20.95

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

This set-price menu is available within the restaurant daily from Monday November 27th
until Saturday December 24th (except Friday and Saturday Evenings).
£10 non refundable deposit per person along with a pre order is required for tables of 8 or more.

Prices include VAT at 20%. Gratuities at your discretion, all gratuities go to our team.