

THE MISTLEY THORN CHRISTMAS PARTY

MENU 2019 Two Courses £25.95 / Three Courses £31.95



SNACKS TO SHARE

Marinated Mixed Olives 3.50
Smoked Almonds 3.50
Wasabi Peas 3.50
Sourdough Toast with Black Olive
Tapenade or Muhammara (4 pieces) 3.95

STARTERS

Winter Squash and Fennel Soup with Crème Fraiche and Candied Pumpkin Seeds (gf/v/vg*)
Ham Hock Croquettes with Celeriac Remoulade
Trio of Salmon, Salmon Rillette, House Cured, Hot Smoked, Beetroot and Horseradish Cured Gravdax (gf)
Jerusalem Artichoke Salad with Manchego Cheese, Quince, Pear and Hazelnuts (v/vg*)
Three Raw Mersea Rock Oysters served with Shallot & Ginger Mignonette (gf)

MAINS

Roast Suffolk Turkey, Aspalls Cyder Gravy, Rosemary Roast Potatoes, Sage, Onion and Chestnut Stuffing, Cranberry Orange Relish and Roasted Roots (can be adapted for gf)
Slow Roast Dingley Dell Pork Belly, Boulangere Potato, Caramelized Onions, Almonds, and Cavolo Nero
Seared Local Fish Fillet, Clams, Mussels in Aqua Pazza
Parsnip and Celeriac Rosti with Smoky Apple Compote, Spinach, Crispy Onions and Grilled Haloumi (v/vg*)

DESSERTS

Callebaut Milk Chocolate Espresso Torte with Salted Pecan Brittle Ice Cream (gf)
Peanut Butter Pannacotta with Caramelized Banana (gf)
Warm Cranberry and Clementine Pudding with Stem Ginger Ice Cream
Pineapple Carpaccio, Coconut-Lime Sorbet, Pomegranate and Mint (gf,vg)
Hamish Johnston's Fine Cheese with Sourdough Melba and Housemade Apple Chilli Chutney

**gf - Gluten Free v- Vegetarian vg- can be adapted for Vegans*

This menu is available to preorder for parties of 8 or more. £10 non refundable deposit per person required

Prices include VAT at 20%. A discretionary 10% service will be added to the final bill

Tel: 01206 392821 www.mistleythorn.co.uk