

CHRISTMAS PARTY NIGHTS

Arrival

Glass of bubbly or orange juice



Classic Prawn cocktail - 2 cocktail sauces [gf available]

Roasted roots and sage soup [gf, ve]

Mushroom & leek tarte tatin [ve]



Stuffed slow roasted Suffolk Turkey

Bacon, sausage, sage, herb & onion stuffing, roasted potatoes, honey roasted carrots & parsnips, buttered shallot & smoked bacon brussel sprouts, steamed greens, Yorkshire pudding & gravy

Prosecco steamed salmon [ps, gf]

Crushed potato cake, prosecco cream reduction, ribbon vegetables & tomato chopped herbs

Wild mushroom risotto with truffle oil [gf, ve available]

Spring onions, garden herbs, pine nuts, roquette & gran padano

Slow roasted British Beef [gf available]

Roasted potatoes, honey roasted carrots & parsnips, buttered shallot & smoked bacon brussel sprouts, steamed greens, Yorkshire pudding & gravy



Traditional Christmas pudding, homemade brandy sauce [gf, ve]

Zesty lemon tart, blueberry compote

Dark chocolate mousse, chocolate soil, honeycomb [gf]

£39.95 per person

gf - Gluten Free | v - Vegetarian | ve - Vegan | ps - Pescatarian

Please speak to a member of staff for any dietary or allergy requirements, we are always happy to help.

Booking and pre order is essential. £5 non refundable deposit per person.

Enquires to: info@thecockhorseinn.co.uk

www.thecockhorse.com