



THE VENUE
AT
Kersey Mill

2019 CHRISTMAS PARTY MENU

DUO OF STARTERS

Butternut squash and roasted vegetable risotto ball served on a pea puree and Roasted tomato, red onion and mozzarella bruschetta with fresh basil
(All can all be adapted for vegan, vegetarian, gluten free and lactose free)

MAIN COURSES

Escalope of Suffolk Turkey with a Sausage Meat Stuffing, wrapped in Streaky Bacon with a melange of vegetables, Roasted Chateau Potatoes and a Turkey Jus
(Can be gluten free)

Pan Fried Rump of Beef served with a melange of vegetables, chateau potatoes topped with a tomato, Field Mushroom and Red Onion Jus
(Gluten free and lactose free)

Roasted Salmon Fillet with a red pesto crust and served on a roasted vegetable risotto topped with fresh rocket
(Can be gluten free and lactose free)

Mediterranean tart topped with feta cheese and served on rocket and ruby chard salad, chateau potatoes and drizzled with a tarragon and lemon dressing
(Can be GF, Lactose free and Vegan)

TRIO OF DESSERTS

Christmas festive cheesecake, chocolate Brownie and a scoop of strawberry and prosecco ice cream
(Can be adapted for gluten free and lactose free)

COFFEE AND TEA
Served from the Kiln Room

T: 01473 823 380
E: info@thevenueatkerseymill.co.uk
W: www.thevenueatkerseymill.co.uk
The Venue at Kersey Mill, Stone Street, Kersey, Suffolk, IP7 6DP