



2018 CHRISTMAS PARTY MENU

TRIO OF STARTERS

Vine Tomato and Roasted Pepper Soup (v), Salmon Fishcake with a Chive Mayonnaise, Chicken Liver Pate topped with a Red Onion Chutney

Vine Tomato and Roasted Pepper Soup (v), Garlic Mushroom Bruschetta, Roasted Vegetable Croquette
(Vegetarian / GF / DF / Vegan)

MAIN COURSES

Escalope of Suffolk Turkey with a Sausage meat stuffing, wrapped in streaky bacon with a sprout and pea puree, roasted chateau potatoes, vegetable parcel and a Turkey Jus (GF)

Pan Fried Rump of Lamb infused with Rosemary and Garlic, served on a Root Vegetable Mash, a Vegetable Parcel, topped with a Field Mushroom, red onion Jus (GF)

Plaice Fillets stuffed with a Roasted vegetables and served with a lemon and lime butter sauce (GF)

Wild Mushroom, Spinach and Asparagus Risotto, topped with a Crumbled Feta Cheese
(GF, VEGAN, LF)

DUO OF DESSERTS

Madagascan Vanilla Cheesecake and Chocolate Brownie, served with Fruit Compote, Fresh Berries and Cream Chantilly (can be served Gluten Free also)

Exotic Fruit Platter topped with Lactose free ice cream (VEGAN, LF)

COFFEE AND TEA

(GF- Gluten Free, LF- Lactose Free, DF- Dairy Free)

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