

THE COOKHOUSE *Christmas* RESTAURANT

Starters

Game Terrine

Slow braised & pressed terrine of pheasant, quail and partridge, winter spiced apricot & cognac chutney, sourdough croutes

Spiced Poached Pear & Suffolk Blue Salad

Warming spiced pear, pickled chestnuts, crumbled Suffolk Blue cheese, dressed with black truffle honey

Smoked Salmon Salad

Dressed frisse and mustard frills lettuce, Our Kitchen's hot roast smoked salmon hand flaked, sweet cherry tomatoes, honey & lemon vinaigrette

Roasted Winter Vegetable Soup

Winter vegetables roasted in rapeseed oil. Served with Our Baker's chunky granary bread and vegetable crisps

Mains

Essex Turkey

Hand rolled turkey roulade, layered with cranberry chutney, seasoned ruby chard and chestnut stuffing, wrapped in smoked streaky bacon. Served with Our Butcher's pigs in blankets, garlic & rosemary duck fat potatoes, Lyonnaise brussel sprouts, honey roasted carrots and parsnips, turkey jus

Thyme Infused Lamb Shank

Six hour cooked lamb shank, infused with juniper & thyme, braised red cabbage, hickory smoked mashed potato, lamb & juniper jus

Vegan Nut Roast

Chef's nut roast of fried pistachios, roasted almonds, cranberries, mixed wild mushrooms, served with honey roasted carrots and parsnips, vegan brussel sprouts finished with a vegan jus

Roasted Hot Smoked Salmon Supreme

Our Own hot roast smoked salmon, creamed potatoes, poached farmhouse leeks, dressed with a lemon & fragrant herb velouté

Slow Roast Beef

Slow roasted Red Poll beef, marinated in rosemary & thyme. Served with Our Butcher's pigs in blankets, garlic & rosemary duck fat potatoes, Lyonnaise brussels, honey roasted carrots and parsnips, beef & red wine jus

Desserts

The Cookhouse Finale

Our Own Christmas pudding dacquoise sponge, soft set oven baked Christmas spiced caramel, frozen brandy cream semi-freddo, brasil nut toasted muscavado sugar glass, spiced mixed fruit peel ice-cream

Chocolate Orange Layered Ganache

Ghanaian 70% dark chocolate creameux, roasted orange & cocoa nib jelly, crispy chocolate cake wafer, orange sorbet.

Baked Egg Custard Tart

Set baked egg custard tart, homemade poached gooseberry jam, fresh blueberries, sweet blueberry sorbet

Suffolk Blue Cheese Bavarois

Savoury mousse of Suffolk Blue cheese, radish gastric jelly, shaved baby radish, green apple, Muscat grapes, rosemary, fruit & walnut mini soda loaf

Light Ginger Spiced Sponge,

Roasted coconut caramel, desiccated pineapple, coconut crisps, pineapple sorbet

Allergen information available on request

Running Order

Arrival from 7pm
with a drink of prosecco, wine,
beer or sparkling elderflower

3 course meal from 8pm

Disco from 10pm

Bar closes and disco
finishes at 12am

Carriages from 12:30am

Available Dates

Friday 6th December

Saturday 7th December

Friday 13th December

Saturday 14th December

Friday 20th December

Saturday 21st December



SUFFOLK FOOD HALL



@suffolkfoodhall



www.suffolkfoodhall.co.uk/restaurant

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