

The Sibton White Horse Inn

Christmas Fayre Menu 2008

To start

Lightly Curried Parsnip Soup (v)

Homemade bread.

Prawn, Crayfish & Locally Smoked Salmon Terrine

Cucumber & dill crème fraiche.

Rosette of Honeydew Melon (v)

Mulled winter berry compot.

Chicken Liver Pate

Red onion marmalade, melba toast.

Main course

Roast Suffolk Breast of Turkey from Ipstock Farm, Bramfield

Roast potatoes, pigs in blankets, chestnut stuffing, cranberry sauce, pan gravy.

Braised Blade of Beef from Broad End Farm, Stradbroke

Boulangere potatoes, diane sauce.

Roast Lowestoft Cod*

Sun blushed tomato potato cake, blood orange beurre blanc.

Nut Roast (v)

Lyonnaise potatoes, tomato & basil sauce.

All main courses are served with a selection of fresh seasonal vegetables.

Puddings

Traditional Christmas Pudding

Brandy sauce.

Lemon Brule

Orange tuile biscuit.

Treacle Tart

Homemade nutmeg ice cream.

Chocolate & Orange Torte

Homemade chocolate ice cream.

To Finish

Coffee & Mince Pies

2 courses £17.00 3 courses £22.00

Menu available for lunch & dinner from December 1st to December 24th. Advance bookings only.
Pre-orders for parties of 6 or more. £10.00 deposit required per person at the time of booking.
*In the event that 'Lowestoft' cod is unavailable, we reserve the right to use cod from other areas.