

MAGIC NIGHT MENU

22nd December | £50 per person
Arrival 5pm | Sit down 5:30pm

TO START

Elveden Estate Carrot, Cumin & Coconut Soup, Coriander & Chilli Croutons (VG) (GFO)

Suffolk Pork Ham Hock Terrine, Piccalilli, Mature Cheddar Croquette (GFO)

Roasted Squash, Sun Blushed Tomato & Elveden Potato Pate,
Toasted Sourdough, Pickled Shallots (VG) (GFO)

Home Cured Gin Salmon Gravlox, Compressed Cucumber, Guinness Irish Soda Bread,
Caper Butter (GFO)

MAINS

Roasted Norfolk Turkey Breast, Yorkshire Pudding, Pig in Blankets, Sage & Onion
Stuffing, Thyme & Garlic Roast Potatoes (GFO)

Baked Beetroot & Chestnut Mushroom Wellington, Watercress Velouté (VGO)

Pan Fried Sea Bass Fillet, Elveden Crushed Potato Bubble & Squeak, Samphire, Lemon &
Parsley Beurre Blanc (GF)

Hoi Sin Glazed Slow Roast Suffolk Pork Belly, Sesame Pak Choi, "Sticky Rice" Arancini

All main courses accompanied with sharing style seasonal vegetables.

TO FINISH

Traditional Christmas Pudding, Mince Pie Ice Cream, Brandy Crème Anglaise (VGO) (GFO)

Dark Chocolate & Chestnut Cheesecake, Cranberry Compote (N)

Black Forest Mascarpone Pavlova (GF)

Local Cheese Board, Celery, Frozen Grapes, Biscuits & Chutney (GFO)

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