

FESTIVE
SET LUNCH MENU



SOUP

cream of chicken soup, tarragon crisps

WESTER ROSS SMOKED SALMON

our own smoked salmon, potato blinis, lemon dressed leaves

DINGLEY DELL HOCK

braised hock, caper salad, baby leeks

SUFFOLK BLUE SALAD

blue cheese, pickled walnuts, chicory and frisée salad, poached plums

ROAST SUFFOLK TURKEY

roast turkey, apricot stuffing, and seasonal accompaniments

SEA BREAM

pan-fried fillet, Arborio risotto, tomato and chives

HERB GNOCCHI

hand-made gnocchi, rosemary emulsion, baby leeks and cabbage

DINGLEY DELL PORK

char-grilled pork chop, apple and sage risotto, pork scratchings

BRULEE

vanilla crème brûlée, shortbread biscuits

CHOCOLATE

chocolate and pecan brownie, chocolate ice cream

PUDDING

traditional Christmas pudding, vanilla ice cream, brandy sauce

SUFFOLK APPLES

braised apples, poached sultanas, crunchy crumble top

£17.50
per person

This set price lunch menu is available within the restaurant daily, excluding Sundays
from 29th November until 23rd December 2010

Parties consisting of more than 12 guests will be asked to
pre order their choices

FESTIVE DINNER MENU



SOUP

smoked haddock and mussel chowder, soft poached quails egg,
braised leeks

CHRISTMAS PARFAIT

smooth chicken and duck liver parfait, sauternes jelly, toasted
brioche, red onion jam

GOLDEN CROSS GOATS CHEESE

goats cheese panacotta, carrot marmalade, watercress and
pine nut salad

BROWN HEN CRAB

hand picked crab meat, avocado, mustard mayonnaise

ROAST SUFFOLK TURKEY

roast turkey, apricot stuffing, and seasonal accompaniments

RISOTTO

wild mushrooms, fresh herbs, cep powder

PINNEYS LINE CAUGHT COD

pan fried fillet, pomme puree, oyster and spinach emulsion, parsnip crisps

LAMB

braised shoulder of lamb, mint and parsley mash, mace carrots,
baby onions

CHOCOLATE

amaretto, chocolate and pear tart, vanilla ice cream

MOUSSE

marsala and truffle mousse, marinated oranges, orange sorbet

COFFEE

warm espresso and hazelnut cake, coffee anglaise,
chocolate ice cream

CHEESE

selection of cheeses, oat biscuits, seasonal preserve

Dinner Sunday to Thursday £24.95

Dinner Friday & Saturday £26.95

This festive dinner menu is available within the restaurant daily from
29th November until 23rd December

All parties will be asked to pre order their choices

THE AVOCET
FESTIVE TASTING
MENU

BUNWELL WOOD PIGEON

casserole of braised vegetables, roast breast, red wine
and port jus

PINNEYS SMOKED EEL

thinly sliced eel, scrambled duck egg, caviar, frisée salad, curry oil

GOOSE AND DUCK

ballotine of local goose, pan fried breast of wild duck, fondant
potato, cranberry jus

CHRISTMAS PUDDING FONDANT

soft centre fondant, clotted cream ice cream, brandy butter

£45
Per Person

This menu is available within The Avocet private dining room daily for lunch
and dinner from 29th November until 23rd December

