

Festive Menu

Starters

Mediterranean Vegetable Tart Ve
Farmhouse Chicken and Pork Pate. Chutney. Brioche
Classic Prawn Cocktail. Sourdough
Tomato Soup. Basil Oil Ve

Main Course

Roast Turkey & Ham
Pigs In Blankets, Pork Stuffing

Sliced Sirloin Of Beef
Chateaubriand Sauce

Beetroot & Butternut Squash Wellington Ve

Poached Cod Florentine
Champagne Prawn Cream Sauce

**All served with Garlic & Thyme Roast Potatoes, Honey Roast Carrots
& Parsnips. Brussel Sprouts, Winter Greens and Suffolk Gravy**

Pudding

Christmas Pudding. Brandy Sauce
Salted Caramel & Chocolate Tart Ve
Black Forest Panettone Fool, Kirsch Syrup
Trio of Ice Cream

3 Courses for £29.95 per person. 2 Courses for £24.95 per person

Cheese Board - £8 per person

Prosecco on arrival - £5 per glass

Wine Menu

WHITE	125ml	175ml	250ml	BTL
Bei Tempo Pinot Grigio	4	5	7	22
Reserve de Mirou Picpoul de Pinet	5	7	9	26
The Last Stand Chardonney	6	7	9.5	28
Aromo Viogner	6	7	9.5	28
Duke of Marlborough Sauvignon Blanc	7	8	10	29
Domaine Meuliere Chablis	-	-	-	45
RED	125ml	175ml	250ml	BTL
Ke Bonta Sangiovese	4	5	7	22
Monsieur le Barbe Merlot Mouvedre	5	6	8	24
Made in Mendoza Malbec	5	6	9	26
Simonsvlei Shiraz	6	7	9.5	28
Jaffelin Pinot Noir	-	-	-	35
Chateau Chanteloupe Cotes de Bordeaux	-	-	-	45
ROSE	125ml	175ml	250ml	BTL
Principato Pinot Grigio Rose	5	6	8	24
Foncalieu Provence Rose	6	7	9	26
SPARKLING	125ml			BTL
La Dolci Colline Prosecco NV	6			25
La Dolci Colline Rose Prosecco NV	-			25
Tattinger Champagne	-			60
DESSERT WINE				BTL
Palazzina Moscato Passito NV 37.5cl Served as 100ml	6.5			20

Please speak to your server regarding allergies. Whilst every effort is made for your allergy requirements, the kitchen is not an allergen free environment
V - Vegetarian Ve - Vegan

Suffolk Arms Cocktails

Old Fashioned	Elderflower Collins
£9.50	£8.00
Negroni	Manhattan
£8.50	£9.50
Bloody Mary	Aperol Spritz
£8.00	£8.50
Cosmopolitan	Tommy Margarita
£8.00	£8.00
Espresso Martini	Bramble
£8.00	£8.00