



# Christmas 2017 Party Menu



the old  
cannon

bury st edmunds

## STARTERS

*Creamy mushroom, chestnut and Madeira soup with cheddar cheese straws \**

*Mixed game terrine with red onion chutney and melba toast \**

*Moules marinières—fresh mussels in a classic white wine & cream sauce \**

*Spiced vegetable, dried cranberry and pine nut pilau topped with parmesan shards GF*

## MAINS

*Turkey supreme with a pork, sage and cranberry stuffing served with roast potatoes,  
sautéed sprouts and roasted root vegetables GF*

*Shin of beef and root vegetables braised in red wine served with fresh horseradish mash GF*

*Baked fillet of salmon with Dijon mustard lentils, crispy potatoes and capers GF*

*Spinach & pumpkin curry served with fragrant rice GF*

## DESSERTS

*Christmas pudding with custard or brandy butter.*

*White chocolate cheesecake served with dark chocolate sauce*

*Homemade marmalade bread & butter pudding served with custard GF*

*English cheeseboard with millers damsel wafers*

**2 COURSES £19.95, 3 COURSES £24.95**

*\* Gluten-free version available*

