

CHRISTMAS MENU

Arrival

Glass of bubbly or sparkling elderflower

Ham hock terrine

Pickled cucumber, sourdough & piccalilli (DF)

Beetroot & gin cured salmon

Dry fennel slaw, lemon aioli (DF, GF)

Cider & onion soup

Crusty bread (VE, DF, GF available)

Stuffed slow roasted Suffolk turkey

Bacon, sausage, sage, herb & onion stuffing, "pigs in blankets", roasted potatoes, honey roasted carrots & parsnips, buttered shallot & smoked bacon Brussel sprouts, steamed greens, Yorkshire pudding & gravy

Slow roasted British beef

Roasted potatoes, "pigs in blankets", honey roasted carrots & parsnips, buttered shallot & smoked bacon Brussel sprouts, steamed greens, Yorkshire pudding & gravy (GF available)

Root vegetable Wellington

Sweet potato, butternut squash, mushrooms & spinach wellington, roasted potatoes, roasted carrots & parsnips, Brussel sprouts, steamed greens, & gravy (VE, DF)

Roasted cod loin

Parsley creamed potatoes, steamed greens & crayfish sauce (GF)

Christmas Pudding

Brandy cream (GF, VE, DF available)

Apple Tarte Tatin

Biscoff ice cream & caramel sauce (VG)

Vegan Tiramisu

Amaretto biscuit & cranberry gel (VE, DF, GF)

Lemon meringue

"Boozy" blueberries (VG, DF)

GF - Gluten Free | VG - Vegetarian | VE - Vegan | GF - Gluten-Free

Please speak to a member of staff for any dietary or allergy requirements, we are always happy to help

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