



# THE BILDESTON CROWN

## Christmas Party Menu 2023

### Starters

Confit wild boar & cranberry terrine, Cumberland sauce, toast

Gin cured salmon, beetroot pickled quail egg, cucumber, caper salad,  
horseradish crème fraiche

Roasted Nedging Hall pumpkin soup, toasted hazelnuts, parmesan

Red onion & thyme tartlet, pickled baby vegetables, Binham blue

### Mains

Roast crown of Suffolk turkey, herb butter, roast potatoes & roots, buttered greens, pigs in blankets,  
Brussels sprouts with bacon lardons & Manchego

Venison haunch, game croquette, braised red cabbage, horseradish dumpling, redcurrant jus

Pan roasted sea bream, white beans, pied blue mushrooms, confit orange & clam stew

Beetroot & spinach pithivier, roast potatoes, buttered seasonal vegetables, roasted vegetable jus

### Desserts

Christmas pudding baked Alaska, brandy custard, ginger bread

Chocolate marquise, satsuma compote, dark rum ice cream, raisin & molasses meringue

Pineapple tart tatin, mango & chilli, yoghurt sorbet

Cheese wheel cheeses: Stinking Bishop, Tor, Lincolnshire Poacher, quince chutney, crackers, celery

Coffee & Mince Pies to finish

**2 courses £38**

**3 courses £44**

Any allergens, please check with the manager on duty and the chef will advise.

A discretionary service charge of 12.5% is added to tables of 6 and over. Where possible, we use produce from Nedging Hall Estate and beer from Mauldons brewery. Please speak to our staff to find out more