



THE CROOKED BARN

Appetisers

Kalamata Olives, Roasted Peppers and Sun Blushed Tomatoes	£2.95
Homemade Bread	£2.25
Tomato and Basil or Mixed Salad	£2.75

Starters

Chef's Soup of the Day served with rustic bread	£4.95
Hot Smoked Salmon Fillet with artichoke risotto finished with samphire crème fresh dressing	£7.95
Pan Seared Scallops with celeriac puree	£ 9.95
Game Terrine with kumquat grape chutney	£7.95
Sprout Bubble and Squeak with quail fried egg finished with piccalilli	£6.95

Mains

Venison Fillet with lyonnaise potato, crispy kale., romane puree finished with port jus	£24.95
Poached Pork Fillet stuffed with apricot and chestnut stuffing, black pudding croquette, mixed cider sauce	£21.95
Duo of Pheasant with confit leg, pan fried breast, red grape and red cabbage compot and finished with white wine sauce	£21.95
Pan Fried Brill with grape caper salsa and courgette ribbons	£22.95
Duo of Pancakes artichoke wild mushroom beetroot finished with selection of puree	£17.95

Desserts

Orange Cinnamon Chocolate Pot served with ginger tulip and cardamine ice cream	£ 4.95
Baileys Deconstructed Cheesecake with salted hazelnut crumb and bitter chocolate sauce	£4.95
Cherry Crème Brulee with almond shortbread biscuit	£4.95
Christmas Pudding served with whisky clotted cream	£4.95
Selection of Ice Creams	£4.95
Selection of Sorbet s	£4.95
Selection of Suffolk & Norfolk Cheeses served with grapes, apple, celery and a selection of biscuits	£8.95
Coffee Served with Chef's Homemade Chocolate and Fudge	£3.25

We use a large number of ingredients in our kitchen, for this reason please inform a member of staff of any food allergies
Please ask a member of our team for our liqueur, port or desert wine selection