



CELEBRATE CHRISTMAS... at the Butt & Oyster

STARTERS

Spiced Butternut Squash Soup, toasted sourdough bread (GA, DA, V, VGNA)

Suffolk Gold Cheddar & Fig Chutney Tart, dressed leaves (V)

Smoked Salmon & Cream Cheese Roulade, dill crème fraîche (GA)

Duck Liver Parfait, red onion marmalade, brioche (GA)

MAINS

Roast Crown of Norfolk Turkey, roast potatoes, pig in blanket, sage & onion stuffing, vegetables, gravy (GA, DA)

Wild Mushroom & Spinach Linguine, black garlic cream sauce (DA, V, VGNA)

Beef Bourguignon, honey roasted parsnips, stilton mash (GA)

Panfried Seabream Fillet, crushed new potatoes, green beans, caper butter (GA, DA)

DESSERTS

Christmas Pudding, brandy sauce (GA, DA, V, VGNA)

Mulled Poached Pear, merlot syrup, clotted cream (GA, DA, V, VGNA)

Dark Chocolate Mousse, brandy snap (V)

Cornish Yarg, biscuits, fig chutney (V)

2 courses - £26.95 **3 courses** - £32.95

Allergen information available on request

From 2nd December and available Monday-Saturday 12pm-8:45pm

Parties of 12 or more are required to send menu choices

01473 780764

ALLERGENS & INTOLERANCES

Please speak to a member of staff if you have any allergens, intolerances or require information about any of our ingredients.

(V) Vegetarian (VGNA) Vegan Adaptable (DA) Dairy Adaptable (GA) Gluten Adaptable

As we offer menu items containing all major allergens, please be advised that traces of all allergens may be found in any of our dishes.

Adaptable dish means the dish can be adapted to suit your dietary requirements. Please advise us if you require your dish adapting.

