



THE MAYBUSH  
WALDRINGFIELD  
**Christmas Party Menu**

Two Courses - £16.95 per head

Three Courses - £19.95 per head

←————— **To Start** —————→

*Homemade Carrot & Fennel Soup served with Cake Shop bread (V,D) \*\**

*Baked Brie with fig, pistachios and orange jam served with toasted artisan bread (V)\*\**

*Smoked Salmon Roulade served with capers, cucumber slices & pea shoots \*\**

*Garlic Wild Mushrooms in parmesan and thyme sauce with lambs lettuce\*\**

*BBQ Pulled Pork Bruschetta served with blue cheese sauce, fresh Thai salad and toasted Pitta bread*

←————— **The Main Event** —————→

*Traditional Roast Norfolk Turkey with steamed seasonal vegetables, roasted potatoes,  
and homemade gravy \*\**

*8oz Hand cut Aberdeen Angus Sirloin Steak with classic cut chips, roasted baby vine tomatoes and*

*Adnams beer battered onion rings (£5 surcharge\*) \*\*(D)*

*Roasted Sea Bass Fillets with butternut squash, pears, walnuts, crusty bread broccoli and pomegranate  
salad(D)\*\**

*Pork Fillet wrapped in pancetta, apricot stuffing, served with creamy mash potatoes and seasonal greens with  
thyme jus (D)*

*Mushroom & Cranberry Nut Roast Wellington served with thyme mash and steamed seasonal vegetables (V)*

←————— **For Dessert** —————→

*Homemade Christmas Pudding served with brandy butter\*\**

*Clementine cream and Pomegranate Pavlova\*\**

*Classic vanilla Crème Brulee served with Biscotti\*\**

*Belgian Chocolate Brownie served with vanilla Ice-cream*

*Traditional Cheese Board with biscuits and chutney (£3 surcharge\*)*

*(Suffolk Brie, Gorgonzola & Shipcord Cheddar)*

\*\* Gluten Free | (V) Vegetarian |(D) Dairy Free

