

Christmas Menu 2010

Festive Fayre for everyone

To Start

Creamy Wild Mushroom Soup (v)

A fresh wild mushroom soup served with warmed bread and topped with croutons

Christmas Filo Parcels

A light filo pastry filled with prawns and capers in a creamy garlic sauce served upon a crisp salad garnish

Cranberry Crab cake

Chef's crab cake made with fresh cranberries and Cromer crab served upon a bed of salad with a Thai chilli dressing and citrus garnish

Mains

A Delice of salmon (C)

A delice of Scottish salmon with a lemon and cracked black pepper sauce served with new potatoes and seasonal vegetables.

Roast Beef

British topside of beef served with golden roast potatoes puddings from Yorkshire and seasonal vegetables and topped with chefs own recipe gravy.

Roast Turkey

A traditional roast turkey with golden roast potatoes, pigs in blankets, cranberry and sausage meat stuffing, seasonal vegetables and chefs own recipe gravy.

Vegetarian Roast loaf (V)

Chef's own recipe roasted vegetable carved loaf and served with roast potatoes and seasonal vegetables with vegetarian gravy.

Christmas Menu 2010

Desserts

Raspberry & White Chocolate Torte

A light chocolate sponge base with a white chocolate and raspberry mousse and then topped with a profiter roll and chocolate shavings

Fruit Salad(C)

A selection of fresh fruits infused with passion fruit and served with fresh whipped cream.

Christmas pudding

A traditional Christmas pudding served with Chefs Brandy sauce.

To Finish

Freshly Baked Mince Pies

Served with Brandy cream

Tea and Coffee

A choice of Tea or Freshly brewed Coffee with a selection of after dinner mints

£17.95 per person

Booking essential a £5 non refundable deposit required on booking.

The Cherry Tree Inn & Restaurant

Bury Road, Sradishall, Suffolk CB8 8PS

01440 820215

***Menu Available every Thurs/Fri/Sat from 1st
December until 23rd December***

Free entertainment on some nights please ask for details