Suffolk Horse Society Annual Dinner Menu

Winter vegetable soup

Winter red lentil, sweet potato and coconut soup, croutons & green pesto.

Marinated baby fig & Binham blue cheese salad, toasted hazelnuts & pomegranate.

Lightly smoked mackerel pate, pickled cucumber, toasted ciabatta, dill mayo & rocket leaf.

Chargrilled aromatic lamb kofta, mango & yoghurt dip, vegetable couscous and fresh lime.

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Hintlesham golf club's festive roast turkey, thyme roasted potatoes, pigs in blankets, cranberry & onion stuffing, braised red cabbage and gravy.

Dingley Dell pork belly slowly braised in Aspall cider, dauphinoise potato, winter vegetables, Bramley apple sauce and crackling.

Pan fried seabass fillet, Devon crab & herb croquette, greens, shallot & champagne sauce.

Crispy goat’s cheese & caramelised red onion arancini, wilted spinach,

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Traditional steamed fruity Christmas pudding with brandy custard.

Passionfruit & Belgium chocolate tart, crème fraîche, chocolate crumb & fruit coulis.

Clementine posset, poached cranberry, toasted panettone & flaked almonds.

Selection of British cheeses, grapes, water biscuits, butter & chutney.