

ELEPHANT AND BARREL

DRINK TRADITIONALLY



Starters

Choose one

Spiced parsnip soup, Coriander oil and Toasted pumpkin seeds

Classic prawn cocktail, Baby gem lettuce, Pickled cucumber and Marie rose sauce

Chicken parfait, Plum chutney, Olive and pickle herb salad

Mains

Choose one

Traditional roast turkey, Sage and onion stuffing and pigs in blanket

5 hour braised beef in local ale with sage and juniper

Butternut squash, shallot and goats cheese galette with a red pepper jus

All served with roasted potatoes, honey glazed carrots, parsnips, Brussels Sprouts and homemade gravy

Desserts

Choose one

2 COURSE

£30

3 COURSE

£35

Christmas pudding, brandy sauce, spiced cranberry jelly

Rich chocolate brownie, chantilly cream and berry compote

Baked citrus cheesecake, candied lemon and blueberries



EST. 1898

THE ORWELL HOTEL

FELIXSTOWE

