



Festive Menu
4th to 22nd December

Starters

Parsnip, Honey & Black Pepper Soup, Sourdough

Beetroot & Vodka Cured Salmon, Horseradish Remoulade, Pickled Cucumber

Smoked Chicken & Norfolk Dapple Arancini, Sunblushed Tomato & Chilli Relish

Celeriac, Brie & Cranberry Gratin, Date & Walnut Loaf

Mains

Norfolk Turkey Breast, Fondant Potato, Pigs in Blanket, Sage & Onion Sausage Meat Stuffing

Fillet of Seabream, Sautéed New Potatoes, Chorizo, Baby Spinach, Pesto

Wild Mushroom, Spinach, Chestnut, & Parmesan Risotto

7 Hour Slow Roasted Belly of Dingley Dell Pork, Apple Sauce, Parmentier Potatoes,
Sautéed Baby Onions, Bacon, Mushrooms, Jus

Desserts

Traditional Christmas Pudding

Coconut & Malibu Chilled Rice Pudding, Poached Pineapple, Hazelnut Gelato

Chocolate Orange Mousse, Mulled Wine Jelly, Amaretti Biscuits

Baileys & White Chocolate Cheesecake, Morello Cherry Puree, Honeyed Winter Berries

Trio of Festive Ice Cream: Chocolate Orange, Raspberry & Sherry Ripple,

Cinnamon, Brandy & Nutmeg

2 Courses £21.95

3 Courses £26.95

Pre Booking Essential

Coasters, 12 Queen Street, Southwold, Suffolk, IP18 6EQ. 01502 724734