

# The Auberge



*Restaurant with Rooms  
Since 1995*

## *December Christmas Party Menu 2019*

Dinner — 2 Courses... £29.50    3 Courses... £34.50  
Lunch — 2 Courses... £22.50    3 Courses... £27.50

### *Starters*

Roast Parsnip Soup (V)  
Pine Nut & Cheese Crumb  
— oOo —  
Parma Ham, Roasted Pear, Fig Chutney  
— oOo —  
Sous Vide Monkfish  
Pickled Cockles, Pea Purée, Crisps  
— oOo —  
Cheese Terrine, Caramelised Onion, Toasts

### *Main Courses*

Braised Featherblade of Suffolk Beef  
Parsnip Purée, Roasted Shallots, Adnams Broadside Gravy  
— oOo —  
Pan-fried Breast of Norfolk Turkey and Confit Leg  
Dauphinoise Potatoes, Pig 'n Blanket, Butternut Purée, Pan-roast Carrots  
— oOo —  
Cured Hampshire Chalk Stream Trout  
Roast Celeriac, Potted Shrimp, Baby Broad Beans  
— oOo —  
Harissa Roast Cauliflower (V)  
Pearl Barley Risotto, Jerusalem Artichokes, Goats Cheese Croton

### *Sides*

Brussels Sprouts with Bacon & Juniper... £3.00 per portion

### *Desserts*

Christmas Pudding, Brandy Butter, Rum Cream  
— oOo —  
Dark Chocolate Pave, Spiced Raisin & Nut Caramel  
— oOo —  
Treacle Tart, Bourbon Ice Cream  
— oOo —  
Clementine Panna Cotta, Sable Biscuit, Winter Fruit Compote  
— oOo —  
Selection of Local Cheese, served with Biscuits (£4.00 supplement, or £11.00 as extra course)

Please let us know of any, and all allergies and intolerances. Many of the dishes can be made to be Gluten Free, and in some cases Dairy Free.

*Ipswich Road, Yaxley, Suffolk, IP23 8BZ — 01379 783 604 — [www.the-auberge.co.uk](http://www.the-auberge.co.uk)*