

THE OLD RAM

TIVETSHALL ST. MARY

est. 1675

Christmas Party Menu

£40 for 2 courses // £45 for 3 courses

Snacks for the table

Taken by the whole table - £12 per person

Sage & caramelised onion focaccia, whipped smoked butter

Smoked turkey & comte gougère, spiced cranberry gel

Cauliflower cheese arancini, black garlic emulsion

Salmon & beetroot tartlet, horseradish

To Start

Jerusalem artichoke & malt soup, crispy skin, chive

Duck liver & foie gras parfait, blood orange marmalade, gingerbread

St. Giles mandarin & passion fruit gin cured salmon, compressed cucumber, crème fraiche, Guinness & treacle soda bread

Salt baked celeriac, Granny Smith, date purée, honey & mustard dressing

The Main Course

Rare breed turkey Wellington, sage & pancetta sausage meat farce, sprout tops, braised red cabbage, parsnip puree, duck fat fondant potato

Heritage beetroot & Norfolk white lady pithivier, wilted spinach, braised red cabbage, beetroot jus

Guinness braised short rib of beef, pomme purée, roasted sprouts, bourguignon sauce

Roasted cod, cauliflower purée, cavolo nero, pickled cockle & caviar velouté

Fillet of beef Wellington for two to share, beef fat roast carrots, kalettes, confit shallot, pickled walnut, dauphinoise, bordelaise jus *(£25 pp supplement)*

Puddings

Chocolate & cherry gateaux opera: dark chocolate mousse, cherry crémeux, chocolate jaconde, black cherry ice cream

Gingerbread tiramisu, whipped mascarpone, espresso, gingerbread

Clementine cheesecake, praline cremosa, roasted hazelnut ice cream

Selection of artisan cheeses, red wine grapes, celery, crackers, chutney

The Old Ram Freehouse, Ipswich Road, Tivetshall St. Mary NR15 2DE.
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Please advise your server of any allergies when ordering. Our team will do their best to accommodate any allergies.
but The Old Ram cannot guarantee any dish will be free of any allergens.