



CHRISTMAS MENU

STARTERS

BUTTERNUT SQUASH SOUP

finished with extra virgin olive oil and accompanied by a warm petit pain (gfa) (vga)

TRADITIONAL PRAWN & CRAYFISH COCKTAIL

served with buttered brown bread and crisp seasonal leaves (gfa)

WOODLAND MUSHROOMS IN A RICH CREAM SAUCE

served on a toasted cheese crouton (v)

HAM HOCK TERRINE

served with crusty artisan bread and seasonal garnish (gfa)

MAINS

TRADITIONAL ROAST TURKEY OR SIRLOIN OF BEEF

served with Yorkshire pudding (gfa), pig in blanket, sage and onion stuffing, and golden roast potatoes

HERB-CRUSTED SALMON FILLET

served with a classic Béarnaise sauce and roasted new potatoes

ROAST VEGETABLE STACK OF BUTTERNUT SQUASH, AUBERGINE, PEPPERS, COURGETTE AND BEEF TOMATO

finished with a rich tomato and basil sauce and served with roasted new potatoes (vg)

All main courses are served with a selection of seasonal vegetables

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

served with warm brandy sauce (gfa)

SALTED CARAMEL CHEESECAKE

served with vanilla ice cream

CHOCOLATE PROFITEROLES

filled with cream and finished with a rich chocolate sauce

CHOCOLATE & COCONUT TART

with fresh raspberries & raspberry sorbet (vg)

Margaret Wright has arranged Christmas lunch for the Waveney Ramblers at the Coach House, Carlton Colville. The lunch will follow a walk. The details are on our website.

It is £28:00 for 2 courses or £34:00 for 3 courses. If you would like to come for lunch, please message Margaret with your name(s) and choices by 31st October 2026 on 0791 4057678.

Payment is to be made by BACS to the group's bank account no later than 31st October 2026.

Account name: The Ramblers Association (SK6) Waveney Group RCN 1093577

Sort code: 60-83-01

Account no: 20113375

If you have any other queries about this, please contact me at waveneyramblers@gmail.com