

MACHINE INN

LARGE PARTY FESTIVE MENU

2 COURSES £32.95 , 3 COURSES £37.95

STARTERS

Roasted Butternut Squash Soup GF, V VEA
Toasted seeds, rapeseed oil & smoked paprika

Machine Inn Salmon Pastrami GF
Charred grapefruit, avocado, lime & multiseed cracker

Confit Chicken, Black Pudding & Tarragon Terrine
Date ketchup, peppercorns, warm sourdough

Whipped Camembert GFA, V
Truffle honey, fig chutney, warm sourdough

MAINS

Norfolk Bronze Turkey Ballotine GF
Cranberry stuffing, fondant potato, celeriac purée, roasted sprouts & red wine gravy

Guinness Braised Beef Blade
Potato fondue, heritage carrots, pak choi & savoury winter crumble

Pan Roasted Sea Trout GF
Crushed new potatoes, creamed leeks, sea herbs, vermouth sauce

Cauliflower Steak GF VA VEA
Roasted cauliflower, black garlic, pickles, herbs, smoked almond

SIDES

Purple Sprouting Broccoli with smoked almond & basil pesto £4.95 V VE GF

Roasted sprouts with sage & chestnuts £4.95 V VE GF

Triple Cooked Chips £4.95 GF V VE

Parmesan & truffle chips £6 GF

Pigs in blankets glazed in Hopton Hall honey £5

DESSERTS

Mulled wine crème brûlée V GFA
Vanilla sable

Traditional Christmas Pudding
Brandy custard, rum & raisin ice cream, redcurrants

Coconut Pannacotta V GFA VE
Rum soaked pineapple, lime, toasted coconut & ginger nut

Trio Of British Cheeses
Artisan crackers, traditional garnishes

GF - Gluten free GFA - Gluten free Adaptable V - Vegetarian VE - Vegan VEA - Vegan Adaptable
While we make every effort to separate allergens, we cannot guarantee that trace elements will not be present in our dishes.