



## HDBF Christmas Dinner 2017

Thursday 14 December - 7.15pm for 8pm

### To start

Crayfish cocktail with smoked salmon amuse bouche  
Ham hock terrine with homemade soda bread  
Cranberry & chestnut falafel  
Baked camembert with bacon breadsticks (for two to share)

### Main

Roast Suffolk turkey with all the trimmings  
Nut roast parcel with all the trimmings  
Monkfish with sage, cranberry and pine nut stuffing  
Beef wellington (£2.50 supplement)  
Beetroot and squash wellington with kale and pesto

### To finish

Traditional Christmas pudding with brandy sauce  
Tarte au Citron with winter berry salad and clotted cream  
Millionaire's chocolate dome  
Selection of local cheeses with biscuits (£2.50 supplement)

3 courses £25.00      2 courses £20.00  
(including tea or coffee)

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**Name** \_\_\_\_\_

starter \_\_\_\_\_ main \_\_\_\_\_ to finish \_\_\_\_\_

**Name** \_\_\_\_\_

starter \_\_\_\_\_ main \_\_\_\_\_ to finish \_\_\_\_\_

**Total due** \_\_\_\_\_ **Deposit at £10 each** \_\_\_\_\_

Menu choices and deposit payment, by cash or cheque (payable to HDBF), should be delivered to: Keith Honeycombe, Honeycombe Antiques, 17 Exchange Street, Harleston IP20 9AB, by Monday 27 November at the latest or brought to our next breakfast meeting on Wednesday 25 October.

Thank You!