HADLEIGH U3A CHRISTMAS LUNCH - MENU

Hintlesham Hall - Monday 7th December 2026 - 12.30 for 1.00 pm

Starters

1. Pressed Norfolk Chicken Terrine, apricot chutney, leek ash mayo, brioche
2. Roasted Squash Velouté, brown butter, sage, toasted seeds
3. Smoked Mackerel,. celeriac remoulade, dill, citrus, rye crumb
4. Goats Cheese Mousse, beetroot, walnut, pickled pear

Mains

5. Roast Bronze Turkey, chestnut stuffing, pigs in blankets, sprouts, roast potatoes
6. Braised Blade of Beef, caramelized onion mash, winter greens, red wine jus
7. Baked Salmon, chive crème fraiche, crushed potatoes
8. Chestnut and Mushroom Wellington, roasted roots, greens, truffle gravy

Dessert

9. Traditional Christmas Pudding, brandy anglaise
10. Valrhona Chocolate Delice
11. Vanilla Cheesecake
12. British Cheese Selection, chutney, crackers, and grapes

Will you please write in your choice of arrival drink:

On Arrival Bucks Fizz or Orange Juice

Tick Box ☐ ☐

Cost: £43.00. for 2 Courses or £50.00 for 3 courses **to include one medium glass of red or white wine**

Further drinks may be purchased at your own expense. Water is provided on the table.

NO Wine option - Cost £38.50 for 2 courses or £45.50 for 3 courses

Please mention any special dietary requirements and food allergies

Name(s)	Starter	Main	Dessert

Coffee and mini mince pies to finish

I would like to be on a table with----------

---------- if possible.

I enclose my cheque for £ ---------- (please make cheques payable to Hadleigh U3A No2 A/c) or

Pay by BACS Account no. 90999741, Sort code 204451 Ref. Xmas Lunch

Please return by November 13th to Jill Owers

5, Meriton Rise, Hadleigh, IP7 5SB Tel; 01473 823780