



December Menu



Available normal opening hours

Thursday to Sunday Dec 1st to Dec 24th

RESTAURANT AVAILABLE FOR PRIVATE GROUP BOOKINGS
ON TUESDAYS AND WEDNESDAYS



Join us on Christmas Day



Christmas Day Special 5 Course Menu only £74.99pp



New Years Eve Menu 31st



Q. Tired of cooking over the festive period?

Fancy a break after Christmas....

A. Restaurant open Dec 28th to 31st 1 and Jan 4th to 7th

CLOSED Dec 26th 27th and Jan 1st 2nd 3rd

Then Annual Holiday Jan 8th till Feb 13th

❤️💍🌹💋❤️ Valentines Menu Feb 14th ❤️💍🌹💋❤️

The Three Cooks



December Menu



We wish you all a very merry Christmas & a happy 2018

Love Chan, Stuart & The Three Cooks Team X

01986 89 69 53

Please book to avoid disappointment

The Three Cooks, Aldeby House Cellar, No. 1 Market Place,
Bungay, NR35 1AP

Chefs Note

All meals are freshly cooked to order. At peak times in the restaurant orders may incur a delay. All products may contain nuts as other dishes with nuts are prepared in our kitchen, any allergy queries please speak to a member of the team. V* = Vegetarian option available

2 courses £22.99 pp 3 courses only £26.99 pp

Traditional Starters

Beef & potato croquets with salad and a honey mustard sauce (V)*

Smoked duck breast with a mixed salad leaf and cranberry dressing

Mixed winter vegetable soup topped with crispy onion topping (V)

Oriental Starters

Crispy pork belly sticks and crisps with a selection of chilli dips

Asian style king prawn cocktail with salad and a ciabatta slice (V)*

Mussel & vegetable tempura with homemade wasabi mayo dip (V)*

December Desserts

Mixed fruit panna cotta with raspberry champagne jelly

Homemade Christmas pudding served with brandy custard

Baileys chocolate cheesecake with a mixed berry compote

Chan's Cambodian style coconut rice pudding with fruit compote

Traditional Mains

Mixed vegetable & cheese encroute served with a wild mushroom & Amaretto sauce (V)

Pan fried salmon fillet with a creamy dill & crayfish sauce

Herb & buttered beef rump served with a blue cheese sauce

Slow roasted pork belly stuffed with sausage and an apple cider jus

Panfried turkey fillet in a herby white wine, wrapped in bacon served with sage onion & sausage ball, topped with cranberry jus

Above mains served with a potatoe cake & seasonal vegetables

Oriental Mains

Giant king prawn Cambodian red curry served with steamed Jasmine rice (V)*

Pan fried tofu, mixed vegetables and rice noodles in a garlic ginger sauce (V)

Spicy crispy pork belly served with steamed jasmine rice and mixed vegetables with a herb chilli sauce (V)*

Asian style bread crumb chicken breast served with steamed Jasmine rice and mixed vegetables finished in a teriyaki sauce