



CHRISTMAS MENU

2 COURSES, TEA & COFFEE £36.75

3 COURSES, TEA & COFFEE £39.75

STARTERS

CREAMY WILD MUSHROOM, GARLIC & TRUFFLE SOUP (V)

CHICKEN & SMOKED HAM TERRINE

Served with piccalilli, pickled onions, cornichons and croutes

CONFIT BEETROOT & CUCUMBER TIAN (VE) (GF)

Tower of tender, confit beetroot and cucumber, served with a lime and chilli salsa

MAIN COURSES

TRADITIONAL ROAST SUFFOLK TURKEY

Served with bacon rolled chipolata, pork stuffing, roast potatoes, roasted carrot and parsnip with minted cabbage and peas, and chefs stock gravy

PAN FRIED FILLET OF SCOTTISH SALMON (GF)

Served with minted cabbage and peas, crushed new buttery potatoes and a soft herb compound butter

SPICY BUTTERBEAN PIE (VE)

Served with roasted carrot and parsnip with minted cabbage and peas, roast potatoes and gravy

DESSERTS

CLASSIC CHRISTMAS PUDDING

Warm Christmas pudding with a brandy custard

TARTLETTE AU CITRON

Butter pastry case filled with zingy lemon curd, served with Chantilly cream

CHOCOLATE, VANILLA & CHERRY CHEESECAKE (VE) (GF)

Chocolate biscuit base, layered with waves of chocolate, cherry and vanilla flavour