

# CHRISTMAS FESTIVE MENU

2 courses £25 / 3 courses £30 per person

## STARTERS

### **Goat's Cheese** [V]

Baked and served with Roasted Vegetables, Basil Sauce & Mixed Leaf Sala

### **Smoked Salmon Roulade**

With Crème Fraiche & Dill, Lemon Wedge, Salad & Toasted Bread

### **Chicken Livers**

Pan Fried with Chilli, Garlic & Lime Jus on a bed of Rocket Salad

### **Fishcake**

With Smoked Haddock, Scottish Salmon and Cod

## MAINS

### **Traditional Organic Roast Turkey**

With Pigs in Blankets, Brussel Sprouts, Sage & Onion Stuffing, Roasted Potatoes, Sautéed Baby Vegetables & Red Wine Gravy

### **Chargrilled Fillet of Salmon**

Served with Fennel and Orange Salad, Sautéed New Potatoes & Cherry Tomatoes

### **Handmade Free Range Egg Ravioli** [V]

In a Wild Mushroom Sauce, Grilled Asparagus & topped with Parmesan Shavings

### **Skewer of Traditionally Reared Suffolk Chicken**

Grilled over Charcoal, served with Pilaf Rice or Salad

## DESSERT

### **Traditional Christmas pudding**

### **Banoffee Pie**

### **Chocolate Brownie**

### **Selection of British Cheeses**

Served with Artisan biscuits and grapes

*Merry Christmas* ★

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A £10 deposit per head required for group bookings.

The foods described within this menu may contain nuts or derivatives of nuts. If you suffer from any allergy or food intolerance please advise a member of staff who will be pleased to assist you.

All bookings are subject to a 10% discretionary service charge.