

BOXING DAY MENU

2 courses £25/3 courses £30

STARTERS

Soup of the day

The Chef's Homemade Soup of the Day served with Freshly Baked Warm Bread

Honey-Whipped Goats Cheese

Served with Heritage Beetroot, Clementine Segments, Roasted Walnuts, Fennel & Ciabatta Toast

Pan Seared Hand-Dived Scallops

Served with Shallots Purée and Caramelised Cherry

Hand-crafted Fishcake

With Smoked Haddock, Scottish Salmon & Cod

Deep Fried Brie

With Pear Chutney & Toasted Brioche

Chicken Livers

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

MAINS

Traditional Organic Roast Turkey

With Pigs-in-Blankets, Brussel Sprouts, Sausage & Cranberry Stuffing, Roast Potatoes, Red Wine Gravy

Steak of the Day

Served with Dauphinoise Potato, Sautéed Vegetables and Red Wine Jus

Fish of the Day

With Sautéed New Potatoes, Buttered French Beans & Beurre Blanc

Seafood Risotto

With Tiger Prawns, Mussels & Calamari in a Garlic Tomato Sauce

Skewer of Traditionally Reared Suffolk Chicken

Skewer of tender pieces of marinated Chicken Breast grilled over charcoal

Handmade Free-Range Egg Ravioli [V]

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

DESSERTS

Dessert of The Day

Banoffee Pie

Selection of Ice Creams & Sorbets

Merry Christmas

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.