

CHRISTMAS FESTIVE MENU

2 courses £25.95 / 3 courses £30.95 per person

STARTERS

Goat's Cheese [V]

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

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

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.