



## Christmas Party Menu

Lunch £42 - Dinner £49

### Starters

Curried parsnip, lentil & apple soup, creme fraiche & Suffolk rarebit toastie

Heritage beetroot risotto, goats cheese, parsnip crisps

Suffolk pheasant & venison rilette, fig & chicory salad, port wine syrup

Sloe gin cured seatrout, cucumber raita, pumpernickel toast

Duck liver parfait, charred sourdough, red onion & beer chutney

### Main Courses

Roast Suffolk turkey, seasonal vegetables, traditional accompaniments

Mulled cyder glazed pork belly, spiced red cabbage, colcannon mash

Braised beef featherblade, fondant potato, sprout tops, truffled cauliflower puree

Wild seabass fillet, sautéed smoked bacon, curly kale, new potatoes & celeriac puree

Butternut squash, porcini mushroom & spinach toscani pasta, pesto cream & rocket leaf

### Sides £5 each

Chunky chips | Cauliflower & broccoli cheese gratin | Italian style salad

New season potatoes, basil pesto | Truffle & parmesan chips (+£1)

Winter greens, toasted almonds & chilli | Honey & thyme glazed carrots & parsnips

### Desserts

Chefs Christmas pudding, vin santo custard

Clementine & ginger treacle tart, cinnamon anglaise

Dark chocolate "rocky road" terrine, salted caramel, boozy cherries

Mulled spiced poached pear, ginger parkin, whipped vanilla mascarpone

Duo of British cheeses, biscuits, chutney, grapes & celery

*Please inform us of any dietary requirements or allergies.  
Please note service charge applies to reservations of 6 and above.*