

CHRISTMAS PARTY MENU

2 COURSES £25.50 / 3 COURSES £28.50 PER PERSON

ON ARRIVAL

Winter warmer mulled wine

STARTERS

Chunky suffolk leek and potato soup, crispy bacon (GF)(V)

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Seaweed panko oysters, saffron jelly, pickled cucumber, sweet pea and wasabi aioli

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Roast winter vegetable salad, smoked garlic oil, toasted pumpkin seed and parsnip crisp (GF)(V)

MAINS

Homemade Suffolk smoked goose sausages, sweet pickled red cabbage, dauphinoise potato, honey parsnip puree, spiced cranberry and clementine sauce (GF)

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Slow roasted Suffolk belly of pork, star anise infused carrots, caramelised chicory with chestnuts, spiced baked apple and sweet potato pomme puree (GF)

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Suffolk pear and Binham blue tart, walnut pastry, mulled red wine shallots, warm chicory and cranberry salad (v)

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Sous vide poached skate, orange curd, borlotti bean and bacon veloute, pumpkin seed and oat granola, dill mash (GF)

DESSERTS

Oven baked cinnamon and gingerbread cheesecake, maple syrup, toasted pecans

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Chestnut mousse with brown sugar meringue and Marsala honey jelly (GF)

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Sweet chocolate rocky road torte, toasted marshmallow, Christmas candy and caramel sauce.

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East Anglian cheeses, Scottish oatcakes, apple chutney, chilled grapes (GF) - £1.50 Supplement

ICE CREAMS (2 SCOOPS)

Madagascan vanilla - Cinnamon - Christmas pudding

Cointreau and Orange - Toffee and Pecan - Turkish delight

GIFTS TO TAKE HOME

Individual handmade chocolate truffles, chef's special orange marmalade.

All our ingredients are locally sourced where possible.

GF: Gluten Free Option / V: Vegetarian Option

