

Festive Menu

2 courses £29, 3 courses £36

Available from 1st – 20th December 2024 for parties of 6 or more

Pre-orders required 4 days prior to reservation

Starters

Mussels in Adnams Wild Wave cider and cream, thick cut bread

(pba/gfa) Tomato and basil soup, thick cut bread and butter

(gfa) Duck and orange pate, Melba toast, chutney

(pb) Garlic mushroom bruschetta, vegan pesto, balsamic glaze

Main Courses

Roasted turkey with all the trimmings, roast potatoes, pigs in blankets, brussels sprouts with chestnuts, roasted carrot and swede, sausage meat stuffing balls, braised red cabbage, cavolo nero, turkey gravy

(pb) Tomato and oregano nut roast, roast potatoes, roasted carrot and swede, braised red cabbage, brussels sprouts with chestnuts, cavolo nero, vegan gravy

Pan-fried sea bass fillet, buttered new potatoes, seasonal greens, tomato and olive salsa

Slow cooked feather blade of beef, celeriac mashed potatoes, Yorkshire pudding, brussels sprouts and chestnuts, roasted carrot and swede, cavolo nero, rich red wine gravy

Desserts

Christmas pudding, brandy custard or ice cream

Classic crème brulee, homemade shortbread

Artisan cheese selection, crackers, Suffolk chutney

Trio of ice cream – choose from:

Vanilla ~ Belgian chocolate ~ Strawberry ~ Wild cherry and kirsch ~ Salted caramel

Our menus are locally sourced, responsibly produced and sustainably delivered

(pb) = Plant Based / Vegan (v) = Vegetarian (gf) = Gluten Free (gfa) = Gluten Free Available
For allergy information, please speak to a member of our team.