



FESTIVE MENU

2 COURSES £26.95 / 3 COURSES £29.95

STARTERS

- (v,vga,gfa) Sweet spiced butternut squash soup, chive crème fraiche and crusty bread with salted butter
- (v, gf) Crumbled Binham Blue, walnut and poached pear salad with a balsamic glaze
- (gfa) Smoked salmon and prawn cocktail, granary bread and salted butter
- Suffolk honey and wholegrain mustard chipolatas with a walnut ketchup dip and watercress
- (v,gfa) Wild mushroom, chestnut and brie tartine finished with pea shoots and paprika

MAINS

- Traditional roast Norfolk turkey OR twice cooked Blythburgh pork belly, with garlic and thyme roast potatoes, honey glazed parsnips, sage and onion stuffing, pig in blanket, seasonal vegetables, Yorkshire pudding and gravy
- (gf) Grilled fillet of plaice with caper, prawn and sun dried tomato butter, herby potatoes and seasonal vegetables
- Oven roasted Chicken Supreme on a bed of creamy mashed potato, braised red cabbage and tenderstem broccoli with a smoked bacon and pea fricassée
- (vg,v) Butternut squash, lentil and almond Wellington, herby crushed new potatoes, braised red cabbage, fine beans and cranberry jus

DESSERTS

- (v,gf) Zesty lemon tart with vanilla ice cream and raspberry coulis
- (vg) Traditional Adnams Christmas pudding with brandy sauce
- Sticky toffee pudding with toffee sauce and banana ice cream
- Cheese Board (Binham Blue and cheddar) with apple, celery & Suffolk chutney and biscuits
- (gf) Trio of Suffolk Meadow ice creams (chocolate, strawberry, vanilla, mint choc chip, white chocolate and banana)
- Tea or filter coffee and a mince pie included

AVAILABLE FROM 27TH NOVEMBER TO 24TH DECEMBER INCLUSIVE
FOR A MINIMUM OF 6 PEOPLE

OUR MENUS ARE LOCALLY SOURCED, RESPONSIBLY PRODUCED AND SUSTAINABLY DELIVERED