



FESTIVE MENU

2 COURSES £27.95 / 3 COURSES £31.95 INC. TEA OR COFFEE & A MINCE PIE

STARTERS

- (va,gfa) Leek & potato soup, chive cream cheese and crispy bacon bits with crusty bread and butter
- (v, gf) Binham Blue, pomegranate and walnut salad with pomegranate molasses dressing
- (gfa) Classic prawn cocktail with granary bread and butter
- Pigs in blankets with cranberry sauce
- (vga, gfa) Sautéed garlic mushrooms served on warm ciabatta topped with Baron Bigod and rocket

MAINS

ALL SERVED WITH SEASONAL VEGETABLES

- (gfa) Traditional roast turkey OR topside of beef, with garlic and thyme roast potatoes, sage and onion stuffing, rich gravy and parsnip crisps with a pig in blanket
- (gf) Poached salmon and crushed new potatoes in a creamy lemon, parsley and prawn sauce
- (gf) Twice cooked pork belly, chive mash, apple purée and parsnip crisps with Adnams Wild Wave Cider jus
- (vga) Butternut squash, pumpkin seed and feta puff pastry tart with a redcurrant sauce

DESSERTS

- (vga) Adnams Broadside Christmas pudding with brandy crème anglaise
- (gf) Sticky toffee pudding, toffee sauce and vanilla ice cream
- (gf) Spiced brandy clementine, crushed meringue, Chantilly cream and chocolate sauce
- (gfa) Cheese board (Baron Bigod, Binham Blue and Suffolk cheddar) with apple, celery & Suffolk chutney and biscuits £3.00 supp
- (gf) Trio of ice creams and sorbets (chocolate, raspberry swirl, strawberry, toffee fudge, vanilla, vegan vanilla, raspberry sorbet, passionfruit sorbet)

AVAILABLE FROM 26TH NOVEMBER TO 24TH DECEMBER INCLUSIVE

OUR MENUS ARE LOCALLY SOURCED, RESPONSIBLY PRODUCED AND SUSTAINABLY DELIVERED

For dietary requirements, please speak to a member of our team.