



# Christmas Menu

Served daily from 1<sup>st</sup> December, 12 noon to 3pm, pre-booking required

## To Start

Suffolk pressed ham hock terrine, Palmer's Bakery sourdough, Stoke's red onion marmalade  
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Chargrilled harissa tiger prawns, baby gem lettuce, Marie Rose sauce and grilled lemon  
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Roasted beetroot, butternut squash and whipped goats' cheese salad, candied walnuts (V)

## Mains

Roasted breast of Suffolk turkey, potato fondant, pigs in blankets, braised red cabbage, Brussel sprouts and chestnuts, glazed carrots, red wine gravy and cranberry chutney  
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Hot smoked salmon and saffron risotto, slow roasted tomato, salsa verde, Parmesan tuille  
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Roasted root vegetable nut roast Wellington, spinach, mushroom and shallot duxelles wrapped in puff pastry, potato fondant, braised red cabbage, Brussel sprouts and chestnuts, glazed carrots, red wine gravy and cranberry chutney (V)

## To Finish

Traditional warm Christmas pudding, vanilla custard  
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Classic sherry trifle – layers of sherry soaked fruit in jelly, custard and whipped vanilla cream  
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Apple, pear and chestnut crumble with vanilla custard

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**2 courses: £29.95**

**3 courses: £34.95**

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## December Supper Clubs - £40 pp

Join us for a sumptuous Christmas Feast on Friday 2<sup>nd</sup> and 16<sup>th</sup> December from 7pm  
Serving our Christmas menu, including drink on arrival and tea & coffee

**Also available for private or corporate evening hire, please enquire**



**MERRY CHRISTMAS**  
and a Happy New Year!