

CHRISTMAS DAY

3 COURSES £49.95

CHILDREN UNDER 12 £29.95

SERVED 25TH DECEMBER 2017 ONLY FROM 12 NOON

STARTERS

Spiced Parsnip Soup ^{(v)(og)}

Topped with fresh chilli & parsnip crisps. With granary bread

Filo Wrapped Brie

With fig purée

Oak Smoked Salmon ^(gf)

With rye bread, wild rocket & lemon crème fraîche

Chicken Liver Parfait ^(og)

With red onion chutney & toasted crostini

MAINS

Traditional Roast Suffolk Turkey ^(og)

With pigs in blankets, pork & cranberry stuffing, roast potatoes, seasonal vegetables & rich gravy

Roast Rib of Beef ^(og)

With roast potatoes, Yorkshire pudding, seasonal vegetables & a red wine jus

Pan Fried North Atlantic Sea Bass ^(og)

With crushed new potatoes, green beans & crayfish cream

Spinach & Mushroom Wellington ^(v)

With roasted swede & wild mushroom sauce

Chicken & Chestnut Pie

With creamy bacon & savoy cabbage, mashed potatoes & a madeira & mushroom jus

DESSERTS

Traditional Christmas Pudding

With brandy cream

Selection Of Miniature Desserts

For Booked And Pre-Ordered Tables Only

A Non-Refundable £10 Deposit Per Person To Be Paid At time Of Booking

Full Payment Required By 23rd November 2017

Pre-Order Required By 6th December 2017

A 10% Service Charge Will Be Added To All Bookings

Due to our multi environment kitchen there may be traces of allergens in our products. If you have any allergen queries or requirements please advise via your pre-order form. Please note : fish dishes may contain bones and game dishes may contain shot. All customer under the age of 25 will require id to purchase alcoholic beverages. Please be advised that sittings are for a maximum of two hours. Maximum tables of twelve.

Pre-dinner drinks may be undertaken at the bar a minimum of half an hour prior to your allotted seating time

