

CHRISTMAS FAYRE

WEEKDAY LUNCH

TWO COURSES £12.95 ~ THREE COURSES £15.95

Available 27th November Through To 22nd December
Monday To Friday 12pm-3pm

EVENING & WEEKENDS

TWO COURSES £15.95 ~ THREE COURSES £18.95

Available 25th November Through To 23rd December
Monday To Saturday From 5pm

STARTERS

Carrot & Coriander Soup ^{(v)(og)}

With crème fraîche & granary bread

Vegetable Spring Roll ^(v)

With Asian slaw & Hoisin sauce

Duck Liver Pâté ^(og)

With crostini & spiced chutney

Prawn, Crayfish & Smoked Salmon Parcel ^(gf)

With Marie Rose sauce & a lemon wedge

MAINS

Traditional Roast Suffolk Turkey ^(og)

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

Stilton & Vegetable Crumble ^(v)

With braised winter greens with garlic

Rump Steak ^{(£5 Supplement) (gf)}

With a flat mushroom, roasted vine tomatoes & chips

Roast Salmon Fillet ^(gf)

With green beans & a prawn & crayfish cream

Chicken Ballotine

Stuffed with sage & pancetta. With mushroom & tarragon sauce, green beans & new potatoes

DESSERTS

Traditional Christmas Pudding

With Brandy cream

New York Baked Cheesecake

With winter berry compote & pouring cream

Profiteroles

With Belgian chocolate ganache

For booked and pre-ordered tables only. A non-refundable £10 deposit per person to be paid at time of booking.

Pre-order required 30 days prior to booking or upon booking if party within 30 day period.

A 10% service charge will be added to all bookings over eight people.

Due to our multi environment kitchen there may be traces of allergens in our products. Please note: fish dishes may contain bones and game dishes may contain shot. If you have any allergen queries or requirements please advise via your pre-order form.

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

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

