

CHRISTMAS FAYRE

TWO COURSES £18.95

THREE COURSES £21.95

AVAILABLE 25TH NOVEMBER THROUGH TO 23RD DECEMBER MONDAY TO FRIDAY

STARTERS

Duck Liver Paté ^(ogf)

With crostini & house chutney

Prawn, Crayfish & Smoked Salmon Parcel ^(gf)

With Marie Rose sauce

Filo Wrapped Brie

With cranberry compote & mixed leaf

Tomato, Chilli & Red Pepper Soup ^(v) ^(ogf)

With mascarpone cream & rustic bread

MAINS

Traditional Roast Suffolk Turkey ^(ogf)

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

Pan Fried Fillet Of Seabass ^(gf)

With a crayfish cream, crushed new potatoes & samphire

Slow Roasted Pork Belly ^(gf)

With colcannon, crackling & a rich gravy

Squash & Blue Cheese Wellington ^(v)

With mashed potatoes, seasonal greens & a rich jus

Chicken & Chestnut Pie

With mash potatoes & seasonal vegetables

DESSERTS

Christmas Pudding

With brandy cream

Chocolate Brownie

With vanilla ice-cream

White Chocolate & Raspberry Cheesecake

With winter fruit compote & crème fraîche

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

