

Christmas Party Menu 2018

Creamy Celeriac Soup, Truffled Celeriac and Hazelnut Oil (Vg/Ve)

Duck, Pork and Cranberry Terrine, Sourdough Toast and Piccalilli

House Smoked Salmon, Apple, Frisee and Horseradish (Gf)

Twice Baked Blue Cheese Souffle, Fresh Date, Pear and Walnut Salad with Maple Dressing
(Vg/Gf - can be adapted for vegans)

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Roast Suffolk Turkey, Herb Gravy, Rosemary Roast Potatoes, Onion and Chestnut Stuffing and
all the trimmings

Crispy Pork Belly, Braised in Aspalls Cyder, Mustard Cabbage, Crushed Apple and Parsnip Crisps

Seared Local Hake Fillet, Carrot & Potato Rosti, Roasted Beetroot, Orange Butter Sauce and
Watercress (Gf)

Maple Roasted Winter Squash with Smoky Freekah, almonds, roast shallots and winter leaves
(Vg/Ve)

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Callebaut Chocolate and Chestnut Truffle Torte, Candied Chestnuts and Vanilla Cream (Vg/Gf)

Frozen Cranberry Cranachan with Oatmeal Crunch (Vg)

Pecan, Date and Honey Pudding, Yoghurt Sorbet and Honeycomb Crumb Vg)

Pineapple Carpaccio, Coconut Sorbet and Mango Coulis (Ve)

Hamish Johnston's Fine Cheese with Sourdough Melba and Apple Chilli Chutney
(vg - can be adapted for Gf)

Two Courses £24.95 / Three Courses £29.95

This menu is available to preorder for parties of 8 or more
£10 non refundable deposit per person required
Prices include VAT at 20%.

A discretionary 10% service will be added to the final bill.