



CHRISTMAS PARTY MENU 2017

Creamy Parsnip Soup with Sautéed Parsnips & Cheese Beignet
(v/can be adapted for vegans)

Local Game Terrine with Pickled Quince and Sourdough Toast

Wood Roasted Winter Squash Salad with Endive, Fresh Dates,

Walnuts and Binham Blue (v/gf) can be adapted for vegans

Salmon Trio, Smoked Sweetcured, Beetroot and Horseradish Gravavlax and
Rillettes with Dill Dressing (gf)

4 Mersea Rock Oysters served Raw with Shallot and Ginger Mignonette

Roast Suffolk Turkey with Herb Gravy, Duck Fat Roast Potatoes,
Chestnut Stuffing and all the Trimmings

Crispy Pork Belly, Braised in Aspalls Cider, Mustard Cabbage,
Apples and Crisp Potato Strings (gf)

Roast Rump of Red Poll Beef with Red Wine Gravy, Yorkshire Pudding, Rosemary Roast
Potatoes and Winter Veg (Available on Sundays Lunch Only)

Seared Local Hake fillet, Aromatic Lentils, Caper,
Vermouth Sauce and Wilted Spinach (gf)

Hot Shellfish Bowl, Mussels, Clams and Prawns with Chilli,
Garlic and White Wine & Garlic Crostini

Jerusalem Artichoke and Walnut Pithivier, Charred Leeks and Salsify
with a Cranberry and Port Sauce (v, vegan option available)

Red Wine Poached Pear with Mulled Wine Sorbet (v/vg/gf)

Warm Walnut and Almond Baklava with Honey Ice Cream

Rose Pannacotta with Pomegranate Jelly and Crushed Pistachio (gf)

Steamed Callebaut Chocolate, Orange Pudding with Cardamom Crème Anglaise (gf)

Hamish Johnston Fine cheese with Membrillo and Millers Damsels Biscuits

Two Courses £21.95 / Three Courses £24.95

v - vegetarian, vg - vegan, gf - gluten-free

This set-price menu is available for parties of 6 or more from Monday November 27th until Saturday December 24th.

Lunch Mon to Sun £25.95. Dinner Sun to Thurs £27.95. Dinner Fri & Sat £29.95.

£10 non refundable deposit per person, with a pre order required for all parties.

Prices include VAT at 20%. Gratuities at your discretion, all gratuities go to our team.