

# Festive Menu

## Starters

Ballotine of Salmon, Red Chicory, Orange & Roasted Hazelnut

Jerusalem Artichoke, Cauliflower Beignets, Confit Organic Egg Yolk, Black Olive Crumb (v)

Corn fed Chicken & Rabbit Compression, Porcinni Mayonnaise, Soused Gold Raisins

Light Creamed Potato Soup, Pickled Ham Hock, Parsley & Pommery Mustard

## Main Course

Traditional Turkey, Smoked Bacon wrapped Chipolata, Shallot & Sage Stuffing, Roast Potatoes, Honey glazed Parsnips

Local Estate Venison, Potato Layers, Winter Squash, Curly Kale

Monkfish Loin, Dukkah Crust, Violette Potatoes, Suffolk Chorizo & Smoked Mussels

Galette of Salt Baked Celeriac, Pickled Pear & Forest Mushroom, Fig & Rocket Salad

All main courses served with seasonal vegetables

## Desserts

Christmas Pudding Iced Parfait, Honeycomb & Pistachio

Hot Chocolate Fondant, Poached Clementine, Cranberry Sorbet

Walnut glazed Pear Tart, Sweet Vanilla Cream, Dulche Leche

British Farmhouse Cheeses, Wheat Wafers, Chutney

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Tea & Coffee with Warmed Mini Mince Pies

Two Courses for £18 Monday - Thursday Lunchtimes & Evenings  
Three Courses for £23.50 Monday - Thursday Lunchtimes  
Three Courses for £28 Friday & Saturday Lunchtimes & Monday - Saturday

