

Christmas Day Lunch

To Start

Jerusalem Artichoke soup with white truffle oil, warm artisan bread *gfa*

Smoke Salmon and beetroot Gravadlax Terrine *gf*

Pork Apple and Calvados pate Toasted Brioche, fig chutney *gfa*

Main Courses

Hand carved Free-Range Suffolk Turkey, pigs in blanket, chestnut stuffing, bread sauce, honey roasted root vegetables, roast potatoes, greens and gravy *gfa*

Seabass fillet crushed baby potatoes with chives, tenderstem broccoli, fine green beans with a cockle lemon butter and caper sauce *gf*

Sweet Potatoes, wilted spinach, feta and cranberry pie, honey roasted root vegetables, fine green beans roast potatoes and vegetarian gravy *v*

Desserts

Roasted Pears with Chocolate sauce and coffee ice cream *gf*

Christmas pudding with Brandy sauce

Winter fruits and white chocolate cheesecake with Chantilly cream

Selection of festive cheeses, fig chutney, grapes and biscuits

Extra cheese course for your table 6.95pp

Tea or Coffee and petit fours

£79.95 pp children under 12 £39.95

Allergens available for this menu please request

Gf gluten free v vegetarian gfa gluten free adaptable

Non-refundable deposit at time of booking £20.00pp menu choices to be submitted by 10th December