

# Festive Menu 2024

Two-courses: £32 per adult | Three-courses: £40 per adult

## Starters

ROAST BUTTERNUT SQUASH SOUP (GFO, DFO, V)  
Topped with Crème Fraiche & Cajun Croutons

BEETROOT CURED LOCK DUART SALMON (GF)  
Scorched Oranges, Avocado Mousse, Salmon Roe, Bronze Fennel

DUCK LIVER PATE (GFO)  
Amarena Cherries, Onion Gel, Toasted Brioche

VEGAN BURRATA (VG)  
Heirloom Tomatoes, Balsamic Pearls, Basil Cress

## Mains

SUFFOLK BRONZE TURKEY SCHNITZEL  
Sautéed New Potatoes, Tender stem Broccoli, Capers & Butter Lemon

CREEDY CARVER ROAST CHICKEN WITH SAGE & ONION CRUMB (GF, DFO)  
Fondant Potato, Roast Parsnips & Carrots, Apricot Stuffing, Brussels Sprouts, Turkey Jus

BAKED LOCH DUART SALMON (GF)  
Sea Asparagus, Chive Beurre Blanc, Lyme Bay Clams, Bronze Fennel

PEARL BARLEY RISOTTO (VG)  
Candied Beets, Vegan Parmesan Pesto

## Desserts

CHRISTMAS PUDDING (GF)  
Brandy Sauce

CRÈME BRÛLÉE (GFO)  
Raspberry Sorbet, Shortbread Crumb

REGIONAL CHEESE SELECTION (GFO)  
Carrot & Apricot Chutney, Peters Yard Sourdough Crackers

SPICED STICKY TOFFEE & CRANBERRY PUDDING  
Cardamom Ice Cream

V = Vegetarian | VG = Vegan | GF = Gluten Free | DFO = Dairy free option available | GFO = Gluten Free option available | N = Contains Nuts