

FESTIVE DINING MENU

2 COURSE: £35 PER PERSON | 3 COURSE: £45 PER PERSON
CHILDREN'S DINING £23 | £18

STARTERS

CARROT & RED LENTIL SOUP (VGO)(GFO)
Cream fraiche

CHICKEN, APRICOT & PANCETTA TERRINE (GFO)
Orange gel, sourdough croûte

SMOKED SALMON PATÉ (GFO)
Orange gel, toasted brioche

HEIRLOOM TOMATO & VEGAN MOZZARELLA (VG)(GF)
Roquette, balsamic gel

MAINS

SUFFOLK TURKEY (GFO)
Goose fat roast potatoes, honey roast carrot, parsnip, Brussels sprouts, pigs in blankets, apricot onion stuffing, turkey gravy

PARMA HAM WRAPPED PORK TENDERLOIN (GF)
Creamy mash potato, honey roast carrot, parsnip, Brussels sprouts, turkey gravy

BAKED SEA BASS (GF)
Spring onion potato cake, asparagus, lemon butter

PEARL BARLEY RISOTTO (VGO)(GFO)
Spinach, mushroom

DESSERTS

CHRISTMAS PUDDING (VGO)(GFO)
Brandy sauce

CHOCOLATE ORANGE CHEESECAKE
Vanilla ice cream

BAILEYS TIRAMISU (V)
Chocolate chip ice cream

CHOCOLATE FONDANT (V)(VGO)
Creamy cinnamon ice cream

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