

FESTIVE SUNDAY LUNCH

3 COURSES: £42 PER PERSON | 2 COURSES: £32 PER PERSON
CHILDREN'S DINING £17.50 | £22.50

STARTERS

CARROT & RED LENTIL SOUP
Spiced crème fraîche

CHICKEN LIVER PÂTÉ
Piccalilli gel, toasted brioche

SMOKED SALMON & CRAYFISH COCKTAIL
Toasted brioche

MELON & PARMA HAM SALAD
Raspberry coulis

MAINS

*All mains accompanied by duck fat roast potatoes, honey-roast carrots, parsnips, Brussels sprouts,
pigs in blankets, Yorkshire pudding and rich pan gravy*

SUFFOLK TURKEY WITH TURKEY GRAVY

PORK BELLY WITH APPLE COMPOTE

BRAISED LAMB SHOULDER
With slow roast with garlic and mint

PAN-FRIED SEA BASS
With samphire and sauce Véronique

CARROT, MUSHROOM & SPINACH WELLINGTON
Bean casserole, tenderstem broccoli

DESSERTS

CHRISTMAS PUDDING (VGO)(GFO)
Brandy sauce

SPICED EGGNOG CRÈME BRÛLÉE
Raspberry sorbet

VEGAN CHOCOLATE FONDANT (VGO)
Vanilla ice cream

REGIONAL CHEESE SELECTION
Celery, grapes, fruit chutney, Miller's toast

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