
Table D'Hôte Menu

ALLERGY ADVICE

Some of our dishes may be prepared in the presence of allergenic ingredients, as such we therefore cannot guarantee our dishes are 100% free of these ingredients. If you have an allergy, please inform a member of our team upon ordering.

VE- Vegan V- Vegetarian GF- Gluten Free GFO- Gluten Free Option DFO- Dairy Free Option

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

Starters

Roast Butternut Squash Soup (GFO/DFO/V)

Topped with Crème Frais & Cajun Croutons

Beetroot Cured Lock Duart Salmon (GF/DFO)

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

Main

Suffolk Bronze Turkey (GFO/DF)

Fondant Potato, Roast Parsnips & Carrots, Apricot Stuffing, Brussel Sprouts, Pigs in Blankets, Turkey Jus

Creedy Carver Roast Chicken with Sage & Onion Crumb (DF/GF)

Fondant Potato, Roast Parsnips & Carrots, Apricot Stuffing, Brussel 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 Brule (GFO)

Raspberry Sorbet, Shortbread Crumb

Regional Cheese Selection (GFO)

Carrot & Apricot Chutney, Peters Yard Sourdough Crackers

Spiced Sticky Toffee & Cranberry Pudding

Cardamom Ice Cream