

FESTIVE MENU £28 TWO COURSES | £34 COURSES

STARTERS

Chalk Stream Trout Gravadlax, Lemon Creme Fraiche, Pickled Cucumber GF
Soup of the Day, Black Dog Bakery sourdough VG
Game Terrine, Christmas Pickle, Pickled Carrots, Sourdough GFA
Fried Brie, Cranberry Sauce, Crispy Onion and Garlic V

MAINS

Suffolk Turkey Breast and Leg, Pork Stuffing, Roast potatoes, Seasonal Vegetables, Gravy

Roast Beetroot Wellington, Mushroom Stuffing, Roast potatoes, Seasonal Vegetables, Gravy VE

Braised Short Rib, Roast Onion Risotto, Black Garlic, Port Reduction, Potato Crisp GF **Pan Fried Cod,** Chorizo and Tomato Stew, Green Beans DFA GF

DESSERT

Christmas Pudding, Brandy Sauce, Red Currant Compote
Chocolate and Clementie Brulle, Shortbread, Macerated Clementine
Port Spiced Poached Pear, Vanilla Ice Cream, Chocolate Sauce