

## Pre-Christmas menu

Cream of Courgette Soup Warm Roll & Butter *v*

Mixed Melon Platter with Port Sauce *v*

Smoked Salmon Tartar on Blini with Shallot, Dill and Sour Cream

Warm Calves Liver Salad with Rocket and Onion Marmalade



Roasted Whole, Local Farm Bronze Turkey with Bacon rolled Chipolata,  
Sage and Onion Stuffing served with Apple and Cranberry Sauce

Portobella Mushroom with Dolcelatté Rarebit on Duxelle *v*

Baked Sea Bass Fillets with Oriental Spices

Rump of Lamb, Oven Roasted with Mint and Rosemary Gravy

Sirloin Steak with Pink Peppercorn and Cream Sauce

Accompanying Vegetables, Cauliflower Cheese, Brussels Sprouts with  
Bacon and Shallot, Duck Fat Roasted Potatoes and Glazed Carrots



Peach Crème Brûlée

Traditional Christmas Pudding with Spiced Rum Butter or Vanilla Ice Cream

Winter Berry Glory

Sticky Gingerbread Pudding with Brandy and Ginger Wine Sauce

Lemon Cheesecake with Fresh Whipped Cream

or

Selection of English and Local East Anglian Cheeses:  
Shipcord, extra mature. Suffolk Brie. Norfolk Smoked Dapple,  
Oxford Blue, sharp & tangy. Isle of Mull, strong cheddar.  
With Celery, Biscuits & Fruit

Freshly Brewed Cafetiere of Coffee with Chocolate Mints



£24.95 for three courses

A 10% service charge will be added for parties of seven or more.  
Only one Bill per table please. 12% discount for Lunchtime reservations

## Christmas Day menu

Leek and Dolcelatte Soup with Warm Roll & Butter *v*

Half a Melon Bowl with Winter Fruit and Port Sauce *v*

Mixed Salmon Tartar on Blini with Shallot, Dill and Sour Cream

Large King Prawns, Pancetta Wrapped on Sweet Chilli Sauce

Warm Calves Liver Salad with Rocket and Onion Marmalade



Roasted Whole, Local Farm Bronze Turkey with Bacon rolled Chipolata, Sage,  
Apricot and Onion Stuffing served with Apple and Cranberry Sauce

Portobella Mushroom with Dolcelatte Rarebit on Duxelle *v*

Rack of Lamb Herb Crusted with Pan Juice Gravy

Fillet Steak with Whisky, Chestnut Mushroom and Crème Fraiche Sauce

Whole Sole Meuniere with Shrimp Sauce and Toasted Almonds

Accompanying Vegetables, Cauliflower Cheese, Brussels Sprouts with  
Bacon and Shallot, Duck Fat Roasted Potatoes and Creamed Spinach



Traditional Christmas Pudding with Spiced Rum Butter or Vanilla Ice Cream

Winter Berry Glory

Orange Crème Brûlée with Grand Marnier

Chocolate Honeycomb Parfait

Lime Posset with Shortbread

Warm Chocolate Pudding with Amaretto



Selection of English and Local East Anglian Cheeses:  
Wodehill Blue, cows. Shipcord, extra mature. Suffolk Brie. Norfolk Mardler, hard  
goats. Norfolk Smoked Dapple. Mrs Temples Wighton, fresh. Oxford Blue, sharp  
& tangy. Wigmore, soft ewes. White Lake, fresh goats. Isle of Mull, strong cheddar.  
With Celery, Biscuits & Fruit

Freshly Brewed Cafetiere of Coffee with a basket of After Dinner Seasonal Delights



£67.50 for five courses    £27.00 Children 12 years and younger (look out for Santa)

Gratuities at your kind discretion.