



## FESTIVE MENU

2 courses £30 / 3 courses £36

### TO START

**Smoked Chalk Stream Trout Terrine**, *Pickled Cucumber Salad, Horseradish Cream, Soda Bread.* GF\*

**Chestnut Mushroom Soup**, *Tarragon & Walnut Pesto, Croutons* DF VG GF\* N

**Crispy Suffolk Pig Cheek**, *Barsham Ale & Malted Barley Risotto, Bacon Lardons.*

### MAINS

**Roast Shalford Turkey**, *Roasted Potatoes, Parsnips, Carrots, Sprouts, Stuffing, Pigs In Blankets, Turkey Gravy.*

**Braised Short Rib of Hereford Beef**, *Pomme Puree, Slow Roasted Heritage Carrots, Kale, Braising Liquor* GF

**Beetroot & Smoked Tofu Wellington**, *Celeriac Gratin, Sprout Tops, Mushroom Jus* VG DFN

**Butter Roasted Fillet of Cod**, *Crushed Potatoes, Spinach, Saffron & Tomato Cream Sauce.* GF

### PUDDINGS

**Lilly Puds Christmas Pudding**, *Brandy Custard, Cinnamon Ice-Cream* V GF N (VG options))

**Milk & Dark Chocolate Truffle Torte**, *Raspberries, Cream, Cacao Nib Tuile* V

**Spiced Clementine Pavlova**, *Citrus Curd, Clementine Sorbet, Candied Kumquat.* V GF

Service of 10% will be added for our team

V Vegetarian | VG Vegan | GF Gluten Free \*GF by request | DF Dairy Free

Please let a team member know of any allergies or dietary requirements