



FESTIVE MENU

2 COURSES £26 / 3 COURSES £32

TO START

- (gf) Wild Wave braised pork belly, parsnip purée, apple and sage
- (gf) Seared Scottish scallops, butternut squash, pancetta, capers
- (v) Goat's cheese fil parcel, red onion jam, rocket
- (gfa) Classic prawn cocktail with granary bread

MAINS

- (gfa) Suffolk turkey with all the trimmings
- (gf) Pan roast duck breast, French style peas and chips
- Roast salmon fillet en croute, mushroom, white wine and cream sauce, champ and seasonal greens
- (pb, gfa) Butternut squash and sweet potato curry, rice and naan bread

DESSERTS

- Chocolate and orange brioche pudding with vanilla custard
- Classic Christmas pudding, brandy butter
- (gfa) Vanilla crème brûlée, shortbread biscuit
- Suffolk cheese selection, biscuits and chutney

OUR MENUS ARE LOCALLY SOURCED, RESPONSIBLY PRODUCED AND SUSTAINABLY DELIVERED

(pb) = Plant Based / Vegan (v) = Vegetarian / (gf) = Gluten Free / (gfa) = Gluten Free Alternative

For dietary requirements or allergy information, please speak to a member of our team. Adults need around 2000 Kcals a day.