



FESTIVE MENU

3 courses £35 per person

TO START

- (gfa) Hot smoked salmon Scotch egg, Stokes sweet chilli jam
- (gfa) Suffolk ham hock terrine, house pickles, toast & tomato chutney
- (gfa, pb) Sweet potato, squash, chilli & coconut soup, locally baked bread

MAIN COURSE

- (gf) Roast turkey or belly of Blythburgh pork, duck fat roasted potatoes, pigs in blankets, stuffing, roasted root vegetables, Wangford greens & gravy
- (gf) Roast skate wing with sautéed new potatoes, seasonal green vegetables & a sun-blushed tomato, garlic & basil butter
- (gf, pb) Winter vegetable biryani, homemade pakoras

TO FINISH

- Traditional Christmas pudding, brandy butter
- (gf) Baileys crème brûlée
- (gf) Chocolate & salted caramel ganache tart, clotted cream

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 Kcal a day.