Christmas Parties

27th November – 22nd December

2crs £25 & 3crs £32

Starters

Whipped smoked plant based feta *N, GF, V, PB*
Roasted candy beetroot, toasted walnuts

Chicken liver, sunblush tomato, chorizo parfait *D, G, M*
Spiced apple chutney, crisp bread

Mushroom, Thyme & chestnut soup *CE, N, G, D, M, V*
Fresh bread and salted butter

Salmon mosaic *D, F, SD, GF*
Terrine, pickled fennel yuzu dressing, dill cream

Mains

Roast Suffolk turkey *CE, M, SD, GF, D*
Pigs in blankets, sage and cider pork stuffing, goose fat roast potatoes, maple root vegetables, Brussel sprouts and gravy

Pan fried bream fillet *F, D, CE,, N, M, GF*
Lemon roasted courgette, samphire, crispy potatoes, smoked pancetta cream

Spinach, olive and pinenut filo pie *CE, G, M, V, PB*
Hassel back potato, broccoli, green beans basil pesto cream

Braised rolled pork belly *CE, M, SD, D, GF*
Herbed mash potato, kitchen greens, Aspall cider jus

Sides - £5

Cauliflower & cheese *G, D, M*
Roasted potatoes *SD, GF, V, PB*

Pigs in blankets *SD, GF*
Maple roasted carrots & parsnips *SD, V, PB*

Desserts

Winter berry and pear crumble *N, D, G, E, V*
Vanilla custard

Adam's Christmas pudding *D, N, E, SD, V*
Warm brandy sauce, maple and gooseberry compote
(PB alternative)

Selection of Alburgh Norfolk ice creams *E, D, GF, V*
3 scoops - vanilla, honeycomb, cherry,
Belgian chocolate, strawberry

Torched Alaska *SD, D, E, GF,* V
Brownie bites, blackberry compote, meringue, cherry ice cream

The following key identifies which allergens are present in our dishes and which are suitable for gluten free, vegetarian and plant based diets.

CE - Celery **CR** - Crustaceans **D** - Dairy **F** - Fish **E** - Eggs **SD** - Sulphur Dioxide **S** - Soya **L** - Lupin **MO** - Molluscs **P** - Peanuts
M - Mustard **G** - Gluten **SS** - Sesame seeds **N** - Nuts
GF - Gluten Free **V** - Suitable for Vegetarians **PB** - Plant Based
Please ask our helpful team for further help or advice as some dishes may have dietary alternatives

Please note that tables of 6 or more guests will have a 10% service charge added to the bill all of which goes to our fantastic team

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We reserve the right to change the menu at last minute without prior warning due to seasonal availability of produce.
All bookings must be pre-ordered and £10 per head paid 1 week before the booking, failure to do so will result in forfeiting your reservation.