

CHRISTMAS DAY MENU

£95 Per Adult / £45 Per Child Under 12

BEFORE

Bread For The Table

START

Jerusalem Artichoke Soup, Vegan Pesto, Crispy Shallots, Sourdough VG GFA

Smoked Suffolk Duck Breast, Waldorf Salad, Walnuts, Caper Sultana Dressing GF

Chalk Stream Trout Blinis, Creme fraiche, Cucumber, Beetroot Ketchup GFA DFA

MAIN

Barsham Ale Braised Hereford Short Rib, Truffle Mash, Roasted Roscoff Onion. GF

Lion's Mane Mushroom Steak, Pickled Heritage Carrots, Beetroot Terrine, Brussel Tops. VG

Roast Halibut, Celeriac Puree, Potato Rosti, Anchovy Emulsion GF

Roast Shalford Turkey, Pigs in Blankets, Chestnut Apricot Sage Stuffing, Cranberry Sauce, Gravy GFA

For the Table Sprouts, Roast Potatoes, Honey Glazed Seasonal Roots.

DESSERT

Dark Choc Delice, Salted Hazelnut Praline Mousse GF

Christmas Pudding, Brandy Custard VG

Clementine Posset, Cranberry, Ginger Spiced Shortbread GFA

AFTERS

Teas & Coffees

Mince Pies