

Christmas Day Menu 2023

Starters

Spiced parsnip soup, root vegetable crisps, smoked onion puree (VE/GF)

Cured salmon gravlax, Suffolk crab salad, apple, cucumber, lemon verbena, dill mayonnaise,
confit cherry tomatoes (F/CR/E/~~mustard~~M/SD)

Chicken, Leek & ham terrine, black pudding crumb, apricot & fig jam, herb croutes,
baby leaves (G/SD)

Heirloom tomato, charred fennel, pickled beetroot & vegan feta, red wine glaze,
winter leaves (VE/GF)

Mains

Roast Norfolk turkey light & dark meat, cranberry pork stuffing, pig in blankets, herb roasted
potatoes, brussels sprouts, roasted root vegetables, gravy (G/Mi/SD)

Salt baked celeriac, chestnut crust, faux meat cranberry stuffing, herb roasted potatoes, brussels
sprouts, roasted root vegetables, vegetable gravy (VE/GF)

Pan seared wild salmon, parmentier potatoes, winter greens, roasted root vegetables, parsley, dill
cream sauce (F/Mi)

Slow braised beef with brandy, juniper & shallots, herb roasted potatoes, roasted root vegetables,
brussels sprouts, braising juices (SD)

Desserts

Baked custard tart, meringue shards, brandy whipped cream,
red berry compote (G/Mi/E/SD) (VEoR/ GFoR)

Traditional Christmas pudding, brandy sauce, caramelised
cranberry relish (G/Mi/E/SD) (VEoR/ GFoR)

Selection of Suffolk cheeses, frozen berries, pickled walnuts, sticky fig &
port chutney, biscuits (G/Mi/N/SD)

White chocolate cheesecake with cherry ripple, dark chocolate biscuit base, Chantilly cream,
macerated cherries (G/Mi/E)

**Followed by freshly brewed tea and coffee with
mini gingerbread men, chocolate snowball, mini mince pie** (VEoR/GFoR)

if you have any specific dietary requirements, please alert a member of staff prior to ordering / dining.