



## *Festive Private Lunch*

Monday - Saturday £26.50 pp

Coffee with mini mince pies £3.95pp

### *To Begin*

Honey and parsnip soup with parsnip crisps

Pressed terrine of Suffolk pork and cider, apple salad and Suffolk chutney

Baked baby goats cheese studded with rosemary and garlic served with pickled grapes and bread chaffs

Potted prawns with tomato aioli and toasted Suffolk bloomer

### *The Main*

Roasted turkey with all the trimmings

Roasted hake fillet with red wine , salsify, citrus and raddichio

Braised beef cheek with confit carrot and horseraddish pomme puree

Pappardelle pasta with roasted squashes, pumpkin seeds and spinach

### *To Finish*

Christmas pudding, brandy crème Anglaise

Red wine poached pear, frozen honey and cinnamon yoghurt

Chocolate tart, gingerbread and poached satsumas

Mixed spice apple and cherry compote, almond crumb and vanilla ice cream

### *Fancy a Little More?*

We can arrange a beautiful platter of local and organic cheeses, crackers, chutneys and grapes for your guests to enjoy into the evening Why not pair your cheese with a small tittle of port?



## *Festive Private Dinner*

Sunday - Thursday £40pp

Friday - Saturday £45 pp

Coffee with petit fours £4.95 pp

### *To Begin*

Cauliflower velouté with parmesan and rosemary beignets

Warm terrine of Suffolk salami and Suffolk gold with caramelised apples and celery flowers

Beetroot cured gravadlax with pickled cucumbers, caviar, dill, crème fraiche and lilliput capers

Warm salad of citrus Israeli cous cous, marinated feta, rocket and saffron

### *The Main*

Roasted turkey with all the trimmings

Pan fried halibut with smoked pancetta, grelot onions, cauliflower and black truffle

Beef Wellington with roasted baby turnips, pomme purée and roast carrot

Handmade gnocchi with celeriac, roasted chestnuts and tender sprouting salad

### *To Finish*

Christmas pudding with brandy crème anglaise

Chocolate and orange fondant, roasted hazelnut and orange sorbet

White chocolate and passionfruit parfait with poached pineapple

Selection of local and organic cheeses

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