



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

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 tipple of port?