



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?