

Christmas Party Menu

£28 Lunch £32 Dinner

20% off Monday, Tuesday and Wednesday

Starters

Roasted celeriac and apple soup GF, DF, V, VE, NFO
Toasted walnut salsa verde

Courgette and feta fritters V, GF, DFO, NFO, VEO {available as a main course}
Romesco sauce, pickled courgette and lambs lettuce

Chicken and tarragon terrine DFO, GFO, NFO
Shimeji mushroom, prune chutney, pistachio, crostini

Beetroot and vodka cured salmon DFO, GFO, NFO
Fennel, citrus, pink peppercorn yoghurt, soda bread

Waterfront fishcake NF
Poached egg, hollandaise, crispy bacon

Mains

Roasted free range turkey DF, NF, GFO
Pigs in blankets, goose fat potatoes, all the trimmings

Nut roast V, VE, GF, DF
Roast potatoes, seasonal vegetables, red currant and port jus

Fillet of Seabass DF, GF, NF
Tomato, winter white bean and chorizo cassoulet

Slow cooked feather-blade of beef GF, NF, DFO
Horseradish mash, braised red cabbage, pickled mustard

Winter white bean cassoulet DF, V, VE, NFO
Cavalo nero, walnut salsa verde

Desserts

Sticky toffee pudding NF, V
Butterscotch sauce, pouring cream

Chocolate delice GF, NF, V
Kirsch soaked cherries, honeycomb, black cherry sorbet

Sicilian lemon meringue pie GFO, NF, V
Raspberry sorbet, berries

Duo of suffolk cheeses NF, GFO
Wheat biscuits, chutney, celery, grapes

Coconut rice pudding DF, V, VE, GFO, NFO
Cherry compote, amaretti biscuit

DF - Dairy Free
GF - Gluten Free
V - Vegetarian
VE - Vegan

NF - Nut Free
DFO - Dairy Free Option
GFO - Gluten Free Option
NFO - Nut Free Option

VEO - Vegan Option

Christmas Day

£89 Adult

£49 Child (under 12)

Starters

French onion soup, comte ravioli GFO DFO NF

Caramelised red onion, courgette and goats cheese tartlet GFO V VEO NF

Seared scallops, lobster tail, roasted salsify, sea herbs GF DFO NF

Smoked duck and wild boar terrine, spiced apple and cranberry chutney, toasted brioche GFO DFO NF

Mains

Roasted turkey, pigs in blankets, goose fat potatoes, all the trimmings GFO DFO NF

Nut roast, roast potatoes, seasonal vegetables, red currant and port jus V, VE, GF, DF

Beef wellington, duck fat fondant potato, honey glazed parsnip, roasted shallot, red wine jus GFO DFO NF

Spinach and comte ravioli, wild mushroom, madeira sauce, pickled walnut NFO V

Blackened monkfish, razor clam, olive oil mashed potatoes, braised fennel with a lemon and pernod sauce GF NF DFO

Desserts

Clementine crème brulee, pistachio, cranberry NFO GFO V

Salted caramel custard tart, praline macaron, stem ginger ice cream NFO V

Christmas pudding, brandy sauce DFO V

Chocolate nemesis, marsala poached pear and chantilly cream GF V NF

Cheese board GFO V NF

DF - Dairy Free

GF - Gluten Free

V - Vegetarian

VE - Vegan

NF - Nut Free

DFO - Dairy Free Option

GFO - Gluten Free Option

NFO - Nut Free Option

VEO - Vegan Option

