

SUNDAY CARVERY



2 Courses - £28.95 • 3 Courses - £34.95

Nibbles £4.50 Each

SELECTION OF ARTISAN BREAD (2,7)

Smoked sundried tomato butter

BLACK & GREEN PROVENÇAL OLIVES (14)

Starters

CREAM OF ROASTED CELERIAC & BOXFORD

FARMS APPLE SOUP (1,2)(VG)(GFA)

Fresh chives

CHICKEN, DUCK & GOLDEN RAISIN TERRINE

(1,2,4,7,14)

Winter chutney, apricot puree, brioche

FRENCH ONION SOUP (1,2,7,14)(GFA)

Gruyere cheese croute

SEAFOOD COCKTAIL (1,3,4,5,14)(*GFA*)

£3.00 Supplement

Citrus & herb infused cocktail sauce, shredded lettuce, cucumber ribbons

FORESTIERE MUSHROOM, TRUFFLE & CHIVE VOL

AU VENT (1,2,4,7,14)(VGA)(GFA) Romanesco smoky sun blushed tomato sauce

RED ONION BHAJI (2)(VG)(GFA) Red lentil & coconut dahl

Today's Roasts

All served with roast potatoes, a selection of seasonal vegetables, cauliflower cheese, sausages wrapped in bacon, and Yorkshire pudding

ROAST SIRLOIN OF BEEF

ROAST PORK LOIN

EAST ANGLIAN ROAST TURKEY

LENTIL, VEGETABLE, DATE & CHESTNUT LOAF

Mains from the Stove

BAKED FILLET OF SALMON (2,4,5,7,14)(GFA)

With a brioche, leek & herb crumb. Crushed new potato cake, white wine & saffron cream sauce, seasonal vegetables

WILD MUSHROOM ALFREDO (2,4,7,14)(VGA)(GFA)

Tagliatelle, rocket, truffle dust, parmesan

Desserts

CHRISTMAS PUDDING (2,4,7,14)(VGA)(GFA)

Brandy sauce, orange scented shortbread

WHITE & MILK CHOCOLATE TORTE (2,4,7,13,14)

Biscoff crumb, café latte ice cream

BOXFORD FARMS APPLE & CRANBERRY LATTICE

PIE (2,4,7,14)

Slow cooked spiced apples & cranberries, pastry crust, vanilla custard

ICE CREAM OR SORBET SELECTION (4,7)

Any three scoops. Please ask your server for today's choices

RUM & RAISIN BREAD & BUTTER PUDDING

(2,4,7,10,13,14)

Rum & raisin ice cream

SELECTION OF CHEESES

(1,2,4,7,10,12,13,14)(GFA)

£7.00 Supplement

Breaded Brie, Cornish Yarg, Binham Blue, Black Bomber, Goats Cheese

CHRISTMAS PUDDING (2,4,7,14)(VGA)(GFA)

Brandy sauce, orange scented shortbread

Allergy Key