

New Year's Day Dinner Menu

Starters

Carrot & Coriander Soup (VG)(GF)

Sweet stem ginger

Thick Cut Oak Smoked Salmon (GFA)

Cucumber, potato chive salad, smoked salmon pate, warm Blinis pancakes

Italian Burrata Cheese (GF)

Heritage tomatoes, aged balsamic, sun blushed tomato pesto

Confit Asian Hoisin Duck Spring Roll

Pineapple chilli jam

Mains

Roasted Lamb Rump (GF)

Honey mint mustard crust, dauphinoise potatoes, roasted root vegetables, redcurrant jus

Roasted Breast of Chicken Chasseur (GF)

Mushrooms, roasted shallot, tomato tarragon sauce, sauteed new potatoes, French beans

Medley of Fish and King Prawns (GF)

Cooked in a saffron white wine cream sauce, with artichokes, petit pois, pilaf rice

Spinach & Ricotta Ravioli (V)(VGA)

Wild mushroom, white wine cream broth, soft herbs, parmesan cheese

Desserts

Lemon Posset (V)(GF)

Orange compote, chocolate orange macaroon

Glazed Chocolate Ganache Tart (V)

Raspberry coulis, fresh raspberries

Warm Bakewell Tart (V)

Raspberry gel, fresh raspberries, raspberry ripple ice-cream

Suffolk Local Cheeses (GFA)

Boxford Farms fruit chutney, grapes, celery, Miller's savoury biscuits

V = Vegetarian VG = Vegan VGA = Vegan Available GF = Gluten Free GFA = Gluten Free Available

Please speak to our team about allergen information or dietary requirements