



CHRISTMAS EVE DINNER MENU

Starter

CREAM OF WHITE ONION & THYME SOUP (GFA)(VGA)

Garlic cheese crouton

THICK CUT SMOKED SALMON (GF)

Smoked salmon mousse, dill pickled cucumber, potato salad

KOREAN LAMB CROQUETTES (GF)

Mint and coriander yoghurt, air dried cherry tomatoes

CARAMELISED ONION SCOTCH EGG

American mustard aioli, bacon crumbs

Main

HONEY MINTED LAMB RUMP (GF)

Dauphinoise potatoes, roasted root vegetables, redcurrant jus

PANCETTA CHICKEN ROULADE (GF)

Crushed new potato cake, peas "a la Francais", chicken jus

MEDLEY OF FISH & KING PRAWNS COOKED IN A WHITE WINE CREAM SAUCE (GF)

Artichoke bottoms, petit pois, Pilaf rice

BLACK CABBAGE & CROWN PRINCE SQUASH RISOTTO (V)(VGA)(GF)

Soft herbs, parmesan

Dessert

SALTED CARAMEL CHOCOLATE MARQUISE (VGA)

Vanilla ice cream, raspberry coulis

BOXFORD FARMS APPLE STICKY TOFFEE PUDDING (VGA)(GFA)

Clotted cream, tuille biscuit

CHOCOLATE & WHISKEY PECAN NUT PIE

Caramel ice cream

SUFFOLK LOCAL CHEESES (GFA)

Grapes, winter ale and fruit chutney, 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

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