

Christmas Cheer & Party Night Menu

Starters

Salmon Gravlax, Mustard & Dill Dressing (gfo) (dfo)

Melba toast, celeriac remoulade

Chicken & Smoked Ham Hock Terrine (gfo)

Gribiche sauce, mixed leaves, warm crusty roll

Cumin Spiced Butternut Squash Soup (v) (veo) (gfo)

Maple crème fraiche, toasted pumpkin seeds

White Truffle & Pecorino Arancini (v)

Roasted garlic aioli

Mains

Pan Roasted Salmon (gf)

Tenderstem broccoli, toasted almonds, Mousseline sauce, watercress

Confit Gressingham Duck Leg (gf)

Caramelised red cabbage, fondant potato, port jus, crackling

28 Day Aged Picanha Of Suffolk Beef (gfo)

Dripping roasted potatoes, honey roasted root vegetables, Yorkshire pudding, red wine gravy, sprouts

Roasted Breast Of Norfolk Turkey

Bacon wrapped chipolata, dripping roasted potatoes, honey roasted root vegetables, red wine gravy, Yorkshire pudding, sprouts

Wild Mushroom & White Truffle Gnocchi (v)

Pecorino, potato crackling

Desserts

Christmas Pudding (v) (gfo)

Brandy sauce, redcurrants

Rich Dark Chocolate Torte

Honey crème fraiche, raspberries

Toffee Apple Cheesecake

Yarde farm clotted cream ice cream, caramel sauce

Selection of British Cheeses

Fudges crackers, frozen grapes, red onion chutney, quince jelly (gfo)

Mixed Yarde Farm Dairy Ice Creams & Sorbets (gf) (v) (veo)

Tea, Coffee & Mince Pies