christmas menu '23

This menu is available to tables who have reserved & pre-ordered. A non-refundable deposit of £10 per head is required on booking.

£33 for 3 courses

starters

smoked haddock & prawn fishcake, warm tartare sauce, rocket duck rillettes, toasted brioche, pickled shallot, red currants breaded suffolk brie croquettes, cranberry sauce (v) mussels, garlic & white wine cream, granary loaf

mains

christmas pie (turkey, stuffing, & cranberry sauce), mash, pig in blanket, sprouts cod fillet, polenta, spinach, brown shrimp butter wild mushroom & broccoli tart, new potatoes, chargrilled chicory (v) braised beef & brewshed ale stew, thyme dumplings 10oz black angus rib-eye, fries, rocket, choice of sauce (£4 supplement) (garlic butter, bearnaise, peppercorn)

puds

black forest tart, crème fraiche (v)
christmas pudding, brandy sauce (v)
lemon mousse, gingerbread granola, lemon curd (v)
binham blue, suffolk brie, onion chutney, crackers (v)

If you have any food allergies or intolerances, please ask us for information on the ingredients in your meal. Vegan, gluten free and dairy free options are available.

christmas menu '23

Our Christmas menu is available for tables of all sizes throughout December. Bookings of 8 or more guests must have the Christmas menu. Please be aware we may need to seat larger groups on separate nearby tables. All Christmas menu bookings must pay a £10 per head non-refundable deposit on booking. Your booking is not confirmed until receipt of deposit. Any meal alterations or cancellations must give 24 hours' notice. Please make us aware of all allergies and dietary requirements.

Please fill in the pre-order form below and return to us **at least 7 days** prior to your booking.

booking name:

booking date:

contact number:

booking time:

guest name	starter	main	pud or cheese

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