

# BOXING DAY

THREE COURSES 44.95

Available 26 December 2019

## TO START

LEEK & POTATO SOUP <sup>(V)(OG)</sup>

with warm bread & salted butter

DUCK & ORANGE PÂTÉ <sup>(OG)</sup>

with house chutney & melba toast

CLASSIC PRAWN COCKTAIL <sup>(OG)</sup>

with iceberg marie rose sauce & brown bread

CASHEL BLUE, PINE NUT & POACHED PEAR SALAD <sup>(OVG)(GF)</sup>

with red wine reduction & mixed leaves

BLANCHED WHITEBAIT

with bread, salad leaf & house tartare

## TO FOLLOW

30 DAY DRIED AGED ENGLISH SIRLOIN OF BEEF <sup>(OG)</sup>

with roast potatoes, yorkshire pudding, seasonal vegetables & red wine gravy

ROASTED LEG OF SUFFOLK PORK <sup>(OG)</sup>

with roast potatoes, crackling, yorkshire pudding, seasonal vegetables & aspoll cider cream sauce

ROASTED SUFFOLK TURKEY <sup>(OG)</sup>

with pig in blanket, pork & cranberry stuffing, roast potatoes, yorkshire pudding, seasonal vegetables & red wine gravy

CRANBERRY NUT ROAST <sup>(VG)</sup>

with roast potatoes, seasonal vegetables & vegetable gravy

COLD MEATS & PICKLES <sup>(GF)</sup>

with 'bubble & squeak' & homemade piccalilli

TRADITIONAL FISH & CHIPS

beer battered atlantic cod with skin on chips, minted mushy peas, lemon wedge & house tartare sauce

CHARGRILLED BEEF BURGER

topped with pulled pork & monterey jack cheese, served in a brioche bun with burger garnish, skin on chips & house slaw

VEGGIE BURGER <sup>(VG)</sup>

honey roasted root vegetable patty, beetroot mayonnaise, sliced beetroot, smashed avocado, gem lettuce, red onion jam with skin on chips

## TO FINISH

WHITE CHOCOLATE & STRAWBERRY CHEESECAKE <sup>(V)</sup>

with vanilla ice cream

MADAGASCAN VANILLA CRÈME BRÛLÉE <sup>(V)(OG)</sup>

with homemade shortbread

STICKY TOFFEE PUDDING <sup>(V)</sup>

with toffee sauce & english custard

RICH CHOCOLATE ORANGE TORTE <sup>(OVG)</sup>

with vanilla or soy ice cream

<sup>(V)</sup>Vegetarian <sup>(VG)</sup>Vegan <sup>(OVG)</sup>Optional Vegan <sup>(GF)</sup>Gluten Free <sup>(OG)</sup>Optional Gluten Free.

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please notify us via your pre-order form. Full allergen information available upon request. Substitutions from our childrens menu are not permitted.

For booked and pre-ordered tables only. A non-refundable £15 deposit per person to be paid at time of booking  
Full Payment Required By 27 November, Pre-Order Required By 11 December Or Upon Booking If After This Date

A 10% service charge will be added to all bookings

All customers under the age of 25 will require ID to purchase alcoholic beverages.

Please be advised that sittings are for a maximum of two hours

Pre-dinner drinks may be undertaken at the bar a minimum of half an hour prior to your allotted seating time

