



FESTIVE MENU

3 courses £35 per person

TO START

Adnams Longshore vodka and beetroot cured gravadlax, cucumber pickles, dill crème fraiche and croute

In house smoked chicken terrine

Tenderstem broccoli with a tahini dressing and Dukkah spiced cashews

MAIN COURSE

Roast Blythburgh pork belly and crackling *or* Supreme of free range chicken with duck fat roast potatoes, pigs in blankets, chestnut stuffing, parsnips, bacon fried sprouts, tenderstem broccoli, cauliflower cheese and beef bone gravy

Roast fillet of sea bass with sauteed new potatoes, seasonal green vegetables and a prawn bisque sauce

Roasted cauliflower and Miso curry, pickled red chilli, green onions and coriander with steamed rice and kimchi (pb)

TO FINISH

White chocolate and cranberry blondie

Traditional Christmas cake with a slice of Binham Blue cheese

Winter fruit crumble with homemade custard

OUR MENUS ARE LOCALLY SOURCED, RESPONSIBLY PRODUCED AND SUSTAINABLY DELIVERED

(pb) = Plant Based / Vegan (v) = Vegetarian (gf) = Gluten Free (gfa) = Gluten Free Alternative

For dietary requirements or allergy information, please speak to a member of our team. Adults need around 2000 Kcals a day.