

Christmas Menu 2017

STARTERS

V Ve GF(a) **Sun-blushed tomato and chickpea houmous** with toast

V Ve GF(a) **Roast tomato and basil soup** - slow-roasted vine tomatoes with fresh basil served with fresh bread

GF(a) **Pork, green pepper and smoked bacon pâté** with pear, shallot and wholegrain mustard relish and toast

V Ve GF **Roast beetroot, walnut and quinoa salad** with Balsamic dressing

GF DF **Cantaloupe melon, prosciutto and pea shoots** with a pomegranate and molasses dressing

MAINS

Roast Norfolk turkey served with homemade pork, cranberry and sage stuffing, roast potatoes, chipolata wrapped in bacon, honey roast carrots and parsnips, buttered Savoy cabbage and delicious gravy

GF **Crispy Orchard Farm Blythburgh belly of pork** with mash, sautéed Savoy cabbage with smoked back bacon and rich pan gravy

V Ve GF **Mushroom and baby spinach risotto** with a rocket and pumpkin seed salad

GF DF **Roasted cod fillet** with lemon crushed potatoes and a slow-roast tomato, aubergine, pepper and caper stew

V **Homemade Puy lentil, walnut, orange, cranberry and sage nut roast** served with roasted potatoes, honey roast carrots and parsnips, buttered Savoy cabbage and vegetarian gravy

PUDDINGS

V **Traditional rich Christmas pudding** with brandy sauce

V GF(a) **Individual apple, pear and honey crumble** with vanilla custard

GF(a) **Chocolate bavaois** with dark cherry compote and caramel waffle biscuit

V Ve GF **Pineapple roasted with brown sugar** served with coconut ice cream

COFFEE & MINTS

Evening 20.00

Lunch 20.00

Two courses (lunch only) 15.00