



CHRISTMAS DAY 2019

£100

White onion volute, confit egg yolk, black garlic dressing

Smoked duck breast, roasted pear and chicory

Dill and mustard gravadlax, pickled beetroot, horseradish

Roasted turkey, pigs in blankets, chestnut stuffing,
duck fat roast potatoes, seasonal vegetables

Lemon posset, cranberry compote, clementine granita

'Lily Pud' Christmas pudding, brandy sauce

Sharing Suffolk cheese board

Mini mince pies and petit fours

Vegetarian and Vegan menus are available on request.
We can happily cater for all allergies and dietary preferences.

A discretionary 10% charge will be added to your bill.