



CHRISTMAS EVE MENU £55 PER PERSON

FESTIVE COCKTAIL & CANAPES

Adnams Sloe Gin Fizz

Cranberry and chestnut sausage roll

Savory profiterole with whipped blue Monday and pickled beets

Starters

Classic fish soup, croutons, rouille, Wissington cheese

(v) Woodland mushroom, truffle and Baron Bigod brie tart, winter leaf, hazelnut vinaigrette

(gf) Adnams Wild Wave cider braised Blythburgh pork cheek, parsnip purée, potato puffs, crispy sage

Mains

Anglian beef feather blade, smoked paprika and bone marrow mashed potato, Adnams Ease Up battered onion rings, Wangford greens, Adnams Triple Grain whiskey barbeque gravy

Poached halibut fillet, seaweed potatoes, rainbow chard, caper and caviar butter sauce

(pb) Harissa roasted butternut squash, chickpea and spinach tagine, whipped tahini yogurt, pomegranate molasses, minted cucumber, za'atar and sumac, grilled flat bread

Pudding

(pb) Spiced poached pear and dark chocolate ganache tart, Madagascan vanilla and cocoa nib ice cream

(gf) Orange and almond polenta cake, cranberry and orange compote, Baileys ice cream

Snowball panna cotta, boozy cherries, pistachio nuts

Our menus are locally sourced, responsibly produced and sustainably delivered

(pb) = Plant Based / Vegan (v) = Vegetarian (gf) = Gluten Free (gfa) = Gluten Free Available
For allergy information, please speak to a member of our team.
Adults need around 2000 Kcals a day.