

New Years Eve Menu

£65 per person

Arrival drinks and snacks

Devils on horseback, hash brown, Ortiz anchovy, picked samphire, mushroom & truffle tartlet

Starters

Lobster and crab Chawanmushi custard, prawn and sesame toast

(pb, gf) Jerusalem artichoke velouté, whipped chestnut, linseed cracker, chive, truffle

Suffolk game terrine, sweet wine jelly, toasted brioche

Mains

32 day aged Anglian beef wellington, bone marrow mashed potato, glazed carrot, Cavolo nero, beef jus

(gf) Roast halibut fillet, confit leek, smoked mussel and potato chowder, black garlic, pickled wild garlic buds

(pb, gf) Hazelnut and pumpkin seed crusted roast butternut squash, squash purée, caramelised red onion, salsify, pickled shallot, sage

Pudding

(pb, gf) Mulled wine poached pear, pistachio and cocoa nib crumb, stem ginger ice cream, mulled wine syrup

Dark chocolate orange ganache tart, orange confit, salted caramel ice cream

Warm ginger parkin, Baron Bigod brie, fig compote, Mr Barrett's late harvest honey

Our menus are locally sourced, responsibly produced and sustainably delivered