

Festive Menu 2025

2 courses £28 or 3 courses £35

Starters

Roast parsnip and apple soup, pickled apple, parsnip crisps (v,gf)
Suffolk goose croquette, cranberry relish, Brussels sprout & clementine slaw
Coronation king prawns salad (gf)

Mains

Turkey schnitzel, sautéed potatoes, Brussels sprouts, bacon, crispy onions,
cranberry relish, truffle emulsion
Pan-fried Chalk Stream trout fillet, roast celeriac purée, caper, parsley & stem ginger
dressing (gf)
Chestnut, mushroom & sage risotto, English Pecorino cheese (gf,v)

Pudding

Adnams Broadside Christmas pudding, brandy ice cream
Mulled wine poached pear, dark chocolate cream, roasted almonds (pb,gf)
Barod Bigod cheese, pickled prunes, mince pie

Our menus are carefully 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.

A discretionary 10% service charge will be added to your food and drink bill, all of which goes to our wonderful front and back of house teams. For more information on the Adnams Community Trust please go to www.adnams.co.uk/pages/adnams-community-trust