

Boxing Day Lunch

Sunday 26th December

Bookings taken from 12.30pm arrival until 2.00pm. We close at 4.30pm

Chestnut & chorizo soup

Marinated artichoke salad, pickled Amalfi lemon, Marcona almonds, local honey & thyme dressing

Shrimp risotto, chilli, lemon & coriander

Potted smoked ham hock terrine, pineapple chutney

Plough black pudding, Montgomery's cheddar hash, poached Arlington hen's egg & hollandaise sauce

Slow cooked Blythburgh pork belly, Jospet grilled brussel sprouts, apple rosti & sage

Jospet grilled Cornish lamb, haricot bean casserole, Savoy cabbage & lamb sauce

Fillet of Seabass, white onion puree, smoked red pepper & confit garlic hash,

chorizo & green olive dressing

Roasted cauliflower, cep mushrooms, cauliflower puree, goats' cheese bon bons & onion relish

Roast Sirloin of dry aged Irish Hereford beef, Yorkshire pudding, fresh horseradish, duck fat roast potatoes, & seasonal vegetables

Caramelised Bramley apple tart with calvados ice cream

Lemon meringue pie with black cherry compote

Chocolate & mandarin soufflé, dark chocolate sauce, hazelnut & butterscotch ripple ice cream

Homemade ice creams & sorbets

British artisan cheese plate from Neal's Yard Dairy

Coffee or tea & Christmas cake

The Christmas cake has been made by Amanda Banks to raise money for CHUMS a charity for Children's mental health and emotional well being

£65.00

Children £40.00 a seat. Smaller portions of the menu and simpler dishes will be available

Full payment for each adult is required on booking

Payments are non-refundable unless we are able to resell the space

Please be aware that dishes on our advertised menus are subject to availability

GIFT VOUCHERS –

A treat for friends and family, occasions to look forward to.

Available on our website.