



Lunch £24.00 Dinner £27.50

Roasted Butternut Squash, Red Pepper, Chilli & Coconut Soup
Herb Roasted Field Mushrooms Stuffed with Smoked Stilton
Lightly Smoked Salmon with Creamed Horseradish Mousse
Pheasant and Black Truffle Terrine with Cranberry & Orange Relish

Mains

Suffolk Roast Turkey
with Chipolata wrapped in Smoked Streaky Bacon, garden herb stuffing and bread sauce

Fillet of Seabass topped with Red Peppers, Prawns and Shredded Leeks, served with
Crushed New Potatoes

Vegetable Tagine with Lemon Scented Couscous

Slow Roasted Shoulder of Lamb with Red Wine Gravy
Dauphinoise Potatoes, Swede and Carrot

Puddings

Christmas Pudding with Brandy Sauce

Winter Berries Eton Mess

Profiteroles with Warm White and Dark Chocolate Sauce

Homemade Tiramisu, with Coffee, Tia Maria and Marsala

Coffee and Petit Fours