

CHRISTMAS PARTIES

During December we've created a special festive menu for lunch or evening Christmas parties, with complimentary bubbles on arrival – available from 1st December to 23rd December.

STARTERS

Celeriac and Braeburn apple soup with toasted walnut oil. ✓

Salmon filet three ways, cured with pickled cucumber, tartare with crisp shallot and rillette with rye croutes.

Somerleyton Estate game terrine, pickled plums and toasted sourdough.

Roast butternut squash and mushroom tart with toasted seeds. ✓

MAINS

Haunch of venison, curly kale, roast root vegetables, port, juniper and thyme.

Free range Norfolk Bronze turkey, all the trimmings.

Fillet of hake, celeriac and fennel broth with crisp mussels.

Chestnut, spinach and ricotta rotolo, cavalo nero and crisp sage butter. ✓

PUDDINGS

Dark chocolate terrine, Christmas cake crumble and brandy cream.

Quince and almond tart, crème fraiche.

Locally sourced cheese board, homemade pickles, celery and apple.

£29.50 for 3 courses

£24.50 for 2 courses