



FESTIVE MENU

£27 TWO COURSES/ £31 THREE COURSES

STARTERS

Carrot and coriander soup, chive creme fraiche and crusty bread with salted butter *(v,vga,gfa)*

Crumbled Binham Blue, walnut and poached pear salad with a balsamic glaze *(v,gf)*

Classic Prawn cocktail, granary bread and salted butter *(gfa)*

Pigs in blankets with a cranberry sauce

Garlic and herbed sautéed woodland mushroom tartine *(v,gfa)*

MAINS

Traditional roast Norfolk Turkey or Roasted Topside of beef, served with garlic and thyme roast potatoes, honey glazed parsnips, sage and onion stuffing, pig in blanket, seasonal vegetables, Yorkshire pudding and gravy (Vegetarian option available on request)

Grilled fillet of plaice with dill, prawn and lemon butter, herby potatoes and seasonal vegetables *(gf)*

Twice cooked pork belly with bubble and squeak, braised red cabbage, apple sauce and gravy *(gf)*

Slow roasted tomato and chilli linguini, topped with vegan feta *(vg,v)*

DESSERTS

Zesty lemon posset with seasonal berries, raspberry coulis and buttery shortbread

Traditional Adnams Broadside Christmas pudding with brandy crème anglaise *(vga)*

Sticky toffee pudding with toffee sauce and vanilla ice cream *(gf)*

Trio of Suffolk Meadow ice creams and sorbets (chocolate, strawberry, vanilla, salted caramel, raspberry and passion fruit sorbet) *(gf)*

Cheese Board (Binham Blue, Baron Bigod and Suffolk cheddar) with apple, celery & Suffolk chutney and biscuits (+£3)

Tea or filter coffee and a mince pie included

AVAILABLE FROM 27TH NOVEMBER TO 23RD DECEMBER INCLUSIVE
FOR A MINIMUM OF 6 PEOPLE

Adults require around 2000 Kcal a day. For dietary requirements, please speak to a member of our team.
(vg) = Vegan (v) = Vegetarian (gf) = Gluten Free (gfa) = Gluten free available