



PARTY MENU

3 Courses £29 per person - Weekday | £32 per person - Weekend

Starter

Spiced butternut squash and coconut velouté, toasted pumpkin seeds, coriander oil
Salt cod mousse, warm tartare sauce, red grapes, chicory
Suffolk pork pie, sage and onion, pickled fennel

Main Course

Roasted breast of turkey, confit turkey leg, roast potatoes, brussels, parsnips, carrots, pigs in blankets, cranberry sauce
Wild mushroom risotto, mushroom ketchup, crispy button mushroom, chervil
Pan seared bass, braised salsify, trumpet mushrooms, radicchio

Dessert

Honey parfait, pistachio, olive oil cake, candied fennel
Christmas pudding, brandy parfait, brandy sauce
Dark chocolate mousse, mulled blackberries
English cheese board, grapes, chutney, crackers (supplement £4)

Please ask a member of staff for allergen details.