

festive menu '23

Our festive menu is available for groups of up to 75 people throughout December (and into January upon request). We may need to seat large groups on separate nearby tables. All Festive menu bookings must pay a £10 per head non-refundable deposit on booking. If you have any special dietary requirements, please let us know and we will try to accommodate your needs. Bookings for 12 or more people must have the Christmas menu.

This menu is only available to groups who have reserved & pre-ordered.

starters

squash & sage soup, apple croutons, granary bread (ve)

smoked salmon fishcake, bearnaise, caper salad

christmas scotch egg (pork & turkey), cranberry chutney, celeriac puree

binham brulee, spiced onion jam, fennel crackers

mains

christmas pie (turkey, bacon & stuffing), bread sauce, duck fat potatoes, gravy

cod fillet, tomato & olive orzo

beef bourguignon, dauphinoise

wild mushroom wellington, truffle mash, red wine jus (v)

all served with festive vegetables for the table to share (ve)

puds

christmas pudding tart, brandy sauce (v)

black forest eton mess (v)

blood orange & vanilla panna cotta

suffolk blue, ale chutney, crackers (v)

£33

If you have any food allergies or intolerances, please ask us for information on the ingredients in your meal.

Vegan, gluten free and dairy free options are available.

Payment is by card only