



FESTIVE MENU

2 Course £30 | 3 Course £36

Saffron Grange Classic Cuvee £10 per head / Prosecco Spumante £6 per head / Bucks Fizz £4.5 per head

Mixed Olives £2.5 per head **VG DF** / Suffolk Charcuterie Board £10 per head

STARTERS

Malted Parsnip Soup, sourdough crumb **VG DF**

Local Shot Game Terrine, mulled cider, boozy chutney, soda bread

Hot-Smoked Chalk Stream Trout, hay baked kohlrabi, horseradish, corn shoots, orange **GF DF**

Whipped Goat's Cheese, blackberries, norfolk beets, nasturtium **V**

MAINS

Roasted Shalford Turkey, stuffing, piggies, red cabbage, carrots, roast potatoes, cranberry

Orchard Farm Pork Belly, red cabbage, creamed potato, cultured cream

Sea Bream, brussel sprouts, orange, black pepper, straw potato **GF**

Salt Baked Celeriac Tart, celeriac remoulade, roasted apple, chestnut **VG DF N**

PUDDINGS

Set Yoghurt, spiced clementines, cinnamon ice cream, citrus meringue **V GF**

Christmas Pudding, vanilla ice cream, brandy sauce **V N**

Vegan Sticky Toffee Pudding, toffee sauce, vegan vanilla ice cream **VG DF GF**

East Anglian Cheese Board, baron bigod, cropwell bishop, aged caerphilly, driftwood goats, grapes, chutney, crackers **£5 supplement V**

V Vegetarian | **VG** Vegan | **GF** Gluten Free | **DF** Dairy Free | **N** Contains Nuts

Please let a team member know of any allergies or dietary requirements

We cannot guarantee that dishes do not contain bones or shot

We add 10% service to meal bills - this goes directly to our team, many thanks