



# CHRISTMAS PARTY MENU

## BREAD + CANAPÉS

Our own sourdough using Pakenham mill flour **VG**

Baron Bigod tart, preserved lemon and Norfolk turnip **V**

Norfolk dapple, gougère and parsley purée **V**

## STARTERS

Roast parsnip soup, honey and herbs **V**

Smoked haddock tart, celeriac and pickled apple

Local game & date terrine, carrot salad and preserved plum

## MAINS

Turkey wellington, pigs in blankets, potato & parsnip press, roast carrot purée and sage gravy

Roast cod, winter greens, cauliflower, shallot vinaigrette and crispy capers

Braised beef short-rib, charred cabbage, creamed potato and onion

Homemade vegan black pudding, roast artichokes and pickled pear **VG**

(ROAST POTATOES AND VEGETABLES ARE SERVED FOR THE TABLE) **V**

## DESSERTS

Duck egg custard and Christmas pudding tart, nutmeg and whipped crème fraîche **V**

Dark chocolate mousse, espresso meringue and milk ice cream **V**

Caramelised apple & roast fig leaf set cream **V**

East Anglian cheeses  
(£3 SUPPLEMENT OR £10 AS EXTRA COURSE)

## PETIT FOURS

Mulled wine jellies **VG**

SUN - THU 3 COURSES £32

FRI - SAT 3 COURSES £34

