

Sunday 13th January 2019

Starters

Spiced Parsnip Soup with Parsley Oil

Crab and Mackerel Balls, Horseradish Mayonnaise, Mixed Leaf

Duck Spring Rolls, Pickled Carrot and Mooli Salad, Sweet Chilli Sauce

Potted Seatrout, Fennel and Dill, Toasted Ciabatta Sticks

Vegetable Quiche, Rocket Salad, Balsamic Reduction

Mains

Roast Suffolk Turkey, Pigs in Blankets, Sage and Onion Stuffing,
Roast Potatoes with Yorkshire Pudding and Gravy.

Sirloin of Beef, Roast Potatoes, Yorkshire Pudding with Gravy

Lamb Casserole, Mash Potatoes

Nut Roast, Roast Potatoes, Yorkshire Pudding and Gravy

Pan Roasted Seatrout, Horseradish Crust, New Potatoes and Spinach,
Lemon and Dill Cream Sauce

*All served with
Honey Roasted Carrots and Parsnips
Cauliflower and Broccoli Cheese*

Desserts

Mixed Berry Cheesecake, Raspberry Coulis

Individual Spotted Dick Pudding and Custard

Chocolate Fudge Cake, Chocolate Sauce, Strawberries

Selection of Ice Cream and Sorbets

Selection of British Cheese and Biscuits with Homemade Chutney, Celery and Grapes

Main Course £11.95 Two Courses £18.95 Three Courses £22.95