



FESTIVE MENU

2 Course £28 | 3 Course £34

TO START

- Crayfish & Prawn cocktail**, *homemade caraway seed bread* (GF on request)
Smoked Duck Breast Salad, *poached pear, rhubarb & plum chutney* GF
Roasted Celeriac Soup, *truffle oil, focaccia, Malden salted butter* V (Vegan on request)

MAINS

- Roast Shalford Turkey**, *Confit leg, roast potatoes, carrots, parsnips, pigs in blankets & stuffing* (GF/DF on request)
Venison Steak, *fondant potato, cauliflower purée, redcurrant jus, pickled blackberries* GF
Fillet of Chalk Stream Trout, *roasted baby potatoes and fennel, saffron velouté* GF
Chickpea & Vegetable Curry, *roasted cauliflower, flatbread* VG DF

TO FINISH

- Lilypuds Christmas Pudding**, *brandy butter* (VG/DF/GF on request)
Cinnamon Panna cotta, *roasted plums, biscotti* (GF on request)
Sticky Toffee Pudding, *butterscotch sauce, vanilla ice cream*
East Anglian Cheese Board, *apple chutney, crackers* GF (£4 Supplement)

V Vegetarian VG Vegan GF Gluten Free

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

A discretionary service charge of 10% will be added to all bills