



Festive Group Menu 2019

Canapés £3 each

Smoked salmon & caviar blini / Pigs in blankets / Whipped cod's roe

Starters

Game keepers' terrine, port & cranberry chutney
Scottish Aberdeen Angus beef tartar grilled sourdough
Loch Var smoked salmon, condiments, lemon, rye bread
Roasted celeriac soup, black truffle, croutons
Beetroot salad, caramelised walnuts, goat's curd

Mains

Roast Norfolk Bronze turkey, sourdough bread sauce
300g USDA sirloin

Whole native lobster, garlic butter *+£30 supplement*
300g Loch Duart salmon fillet

Suffolk free range chicken breast, wild mushrooms, chicken jus
Pumpkin & crumbed Stilton risotto

All mains are served with roast potatoes, winter greens, pigs in blankets, roasted carrots

Sides £4.75

Brussel sprouts & chestnuts
Creamed or steamed spinach
Hand cut chips
Mixed salad

Desserts

Sticky toffee pudding, vanilla ice cream
Cambridge burnt cream
Valrhona dark chocolate tartlet, espresso cream
Bramley apple & blackberry crumble, Jersey cream
Selection of pasteurised & unpasteurised British cheeses,
oatcake, crackers, homemade relish supplement £5

3 courses £60