



New Year's Day Dinner Menu

To Begin

HOMEMADE FOCCACIA BREAD (2)

Starters

CURRIED RED LENTIL, PARSNIP & BOXFORD FARMS APPLE SOUP (7)(VGA)

HAM HOCK TERRINE (1,2,4,9,14)(GFA)
Golden sultana jam, sourdough crostini, soft boiled hens egg

TORCHED MACKEREL (4,5,14)
Beetroot, pickled shallot, citrus aioli

WHITE BEAN HUMMUS (2,10,12,13)(VGA)
Chilli oil, pine nuts, pomegranate, fresh coriander, flatbread

Mains

SUFFOLK WHITE PORK CHOP (2,5,7,9,14)
Tomato, portobello mushroom, confit shallot, chips, café de Paris butter sauce

CURRIED BUTTER ROASTED HAKE (2,3,5,7,14)
Potted prawns, new potatoes, croutons

HONEY & SOY DUCK BREAST (1,2,4,7,14)
Duck croquette, celeriac mashed potato, savoy cabbage, glazed carrot, cherry scented jus

PEA & SHALLOT RAVIOLI (2,4,7,14)(VGA)
Wild mushroom, white wine cream broth, soft herbs, parmesan cheese

Desserts

WHITE CHOCOLATE & CHAMBORD CHEESECAKE (2,4,7)
Raspberry ripple ice cream

BOXFORD FARMS APPLE STICKY TOFFEE PUDDING (2,4,7,14)(VGA)
Caramel sauce, clotted cream

LEMON & PASSIONFRUIT POSSET (4,7,10)
French macaroon

EAST ANGLIAN CHEESE PLATE (1,2,7,12,13,14)(GFA)
Silton, brie, cheddar, homemade Boxford Farms fruit chutney, grapes, toasted fruit loaf

Allergy Key

1. Celery 2. Cereals (Gluten) 3. Crustaceans 4. Egg 5. Fish 6. Lupin 7. Milk 8. Molluscs 9. Mustard 10. Nuts 11. Peanuts 12. Sesame 13. Soya 14. Sulphur Dioxide V = Vegetarian VG = Vegan VGA = Vegan Available GFA = Gluten Free Available

Please inform your server of any food allergies or dietary requirements before ordering