

Fixed Price Menu

Cream of Broccoli Soup
Stilton Croutons, Baby Watercress (v)

Confit Duck & Chicken Terrine
Pickled Vegetables, Orange gel, Sour
Dough bread

Hot Smoked Salmon & Avocado Timbale
Chive Crème Fraiche, Herb infused oil &
Micro Leaves

Salt Baked Baby Beets & Goats Cheese
Crumb
Butternut puree, Toasted Pine nuts, Extra
Virgin Olive oil (v)

Pan seared Sea Bass
Crushed New Potatoes, Sautéed Cabbage,
Dill Cream

Traditional Norfolk Turkey & Chestnut
Stuffing

Roast Potatoes, Chipolata & Bacon
scrolls, Cranberry Sauce

Braised Suffolk Lamb Rump
Mint Mash Clapshot, Red Wine Jus

Layers of Grilled Mediterranean
Vegetables

Beef Tomato, Basil & Mozzarella, Baked
in filo with Tomato Fondue (v)

All Served with a Selection of Seasonal
Vegetables

Christmas Pudding with Nuts & Brandy
Soaked Fruits Brandy Sauce

Milk Chocolate Bread & Butter pudding
Orange Custard, Crystalized Orange zest,
Lemon sorbet

Guava & Lime Parfait
Mint Gel, Ginger crumb, Guava crisps,
Lime Sorbet

Cheese Selection, Biscuits & Crackers
Fruit Chutney, Celery & Grapes

Main Course £26.00
Two Courses £31.50
Three Courses £37.00
Tea, Coffee & Petit Fours £3.50

Some dishes may contain nuts or traces of nut oils.
All the dishes on the menu are inclusive of VAT.
We try and use sustainable fish wherever possible.
A 10% discretionary service charge is added to all bills.
Gratuities are paid directly to all hotel staff without deductions.
If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before ordering your meal.

Starters

Chicken Liver Parfait £9.00

Brandied Chicken Liver Parfait, Crispy
Pork Skin, Candied Pecans, Grilled
Figs, Apricot gel, Tarragon Melba

Chablis, Laroche, Burgundy France 125ml £7.00

Crab Tian £9.50

White Crab meat tower, Wasabi
Avocado puree, Samphire, Radish,
Brown Crab Ice Cream, Nasturtium

Chateau Mayne-Graves, Bordeaux 125ml £5.00

Heritage Tomatoes £9.00

Blow torched Feta, Black olive crumb,
Compressed Water Melon, Rocket &
Balsamic Caviar, Coriander cress &
Croutes

Pinot Grigio Grave del Friuli, Ponte del Diavolo,
125ml £5.00

Suffolk Game Broth £9.50

Baby Carrots, Braised Local Game
Meats, with a Rich Game Broth

Chablis, Laroche, Burgundy – France 125ml £7.00

Mains

Salmon Fillet in filo £38.00

Watercress Puree, Lemon & Dill Baked
Crème Fraiche, Candy Stripe Beets,
Sweet Potato & Chive Mash

Soave Classico, Veneto, Italy 125ml £4.00

Suffolk Lamb £36.00

Single bone Rack & Canon of Lamb
rolled in Cacao, Duck Fat Fondant,
Textures of Pumpkin, Charred Leeks,
Hazelnuts, Espresso Jus

Brouilly Chateau de Pierreux, Beaujolais 125ml £6.50

Denham Venison £39.00

Seared Venison Fillet, Smoked Game
Sausage, Celeriac Dauphinoise,
Roasted Baby Turnips, Toffee Parsnip
Puree, Savoy Cabbage, Oat Crumble

Montepulciano d'Abruzzo, Italy 125ml £4.25

Cauliflower Six Ways £22.00

Cauliflower Cous cous, Grilled
Cauliflower, Curried Cauliflower,
Roasted & Pickled Cauliflower
Pomegranate Pearls, Watercress puree
(v)

Chablis, Laroche, Burgundy, France 125ml £7.00

1/12/18 All dishes are subject to change at anytime.

AA  Rosettes – for culinary excellence