



FESTIVE RESTAURANT MENU

Available Monday - Saturday 12:00-14:00 and 17:30-20:30
2 course £25 / 3 courses £29

STARTERS



Salt-Baked Celeriac Soup ✓
truffle oil and artichoke crisps

Chicken Liver Pâté
smooth, rich pâté served with sable biscuit and cherry gel
Indulgent in every bite

Smoked Salmon, Lemon Butter Press
horseradish cream, cucumber salad, dirty Martini dressing



MAINS

Roast Turkey Breast

Served with lashings of gravy, chestnut stuffing, cranberry and bread sauce, duck fat roast potatoes, bacon-wrapped chipolatas, honey and butter pot-roasted carrots with fennel seeds, roast Brussels sprouts with bacon and sage, braised red cabbage, maple roast parsnips
*Best paired with [Vino Nobile di Montepulciano, La Braccasca, Tuscany, Italy, 2019 \(211\)](#)
Warm spice, ripe fruit, and firm structure, perfect for the hearty, layered flavours of a roast feast.*

Creamy Fish Pie

A comforting blend of cod, smoked haddock and salmon in a creamy parsley sauce, topped with cheesy mash and served with seasonal greens
*Best paired with [Chablis Domaine Jean-Marc Brocard Burgundy, France, 2022 \(116\)](#)
Mineral precision and citrus acidity lift the creaminess of the sauce, and cuts through smoked fish richness.*

Leek, Potato and Bungay Brie Pithivier ✓

Golden puff pastry filled with creamy Bungay Brie, tender leeks, and potato, served with crisp roast potatoes, a side of vegetables, and finished with a fragrant mushroom and cranberry jus
Best paired with [Centovie Pecorino, Umani Ronchi, Abruzzo, Italy, 2019 \(113\)](#)



DESSERTS



Dunn's Christmas Pudding
Brandy sauce and redcurrants

Winter Pavlova

A cloud of crisp meringue with a soft, marshmallow centre, crowned with clementines, pistachios, a drizzle of mint chocolate sauce and rum cream - the perfect winter treat

Cheese Platter

A curated selection of fine local cheeses:
Binham Blue, Suffolk Gold, Baron Bigod (UK National Champion)
Served with biscuits, celery, chutney and quince paste

DESSERT PAIRING WINE

*[Château Monteils, Sauternes, Bordeaux, France, 2010 \(402\) £73.3](#)
The perfect accompaniment to our desserts. With notes of apricot, nectarine, and a whisper of vanilla, this luscious, honeyed wine transforms every sweet indulgence into a moment of pure harmony.*