

Christmas Party Menu 2023

Celeriac and stilton soup with crème fraiche and chives Crevettes with garlic and dill mayonnaise (£2 supplement) Shredded ham hock with homemade piccalilli White bean hummus with coriander and harissa Smoked salmon paté with dill and pink peppercorns Salad of Neal's Yard goat's cheese with walnuts and quince Pulled pork on toast with mojo verde Oyster mushrooms on Grain Culture sourdough toast with garlic and parsley

Roast Norfolk turkey with chestnut stuffing and pigs in blankets Beef Wellington with port gravy (£10 supplement) Horningsea venison braised in port with wild mushrooms Lebanese lamb with tzatziki and pomegranate Slow roast belly of Blythburgh pork with crackling Fish of the day with crayfish, cream and dill Butternut squash, ricotta and spinach gratin with parmesan and truffle oil

> Christmas pudding with brandy cream Raspberry and sherry trifle Spiced apple and almond crumble with cream Coffee and amaretto semi freddo Chocolate, orange and almond torte with crème fraiche Eton mess

Neals yard cheeses with homemade chutney (£3 supplement if instead of a pudding)

Mince pies and clementines

Coffee

2 Courses £31.00 3 Courses £39.00 4 Courses £48.00 (Cheese board as 4th course)

A discretionary service charge of 10% will be added to your bill If you would like any advice on allergens please ask a member of staff