



Christmas Dinner & Live Music Evening

Saturday 10th December - Music from Grace Whitford - @Gracee_music

Friday 17th December - Music from Laura Wyatt - @laurawyattmusic

Thursday 23 December - Music from Trevor Javy

STARTERS

GARLIC & THYME ROASTED PORTOBELLO MUSHROOMS sourdough toast, balsamic aioli

SMOKED MACKEREL & HORSERADISH PATE lightly pickled cucumber & watercress

PAN ROASTED TIGER PRAWNS garlic & parsley butter

CHILLI & FENNEL LAMB MEATBALLS Goan curry sauce

MAINS

HERTFORDSHIRE FREE RANGE ROAST TURKEY

pigs in blanket, roast pots, Yorkshire pudding, roasted carrots & sprouts

MIXED MUSHROOM, SQUASH & CALVO NERO PIE

roast pots, Yorkshire pudding, roasted carrots & sprouts

PAN ROASTED SOUTH COAST HAKE

Cornish jazzy potatoes, charred sweetcorn, broccolini & fennel

DUCK BREAST (*served pink*), anna potatoes, baby beets & blackberries

ROASTED CELERIAC STEAK, cauliflower, broccolini & hand rolled gnocchi

8OZ DRY AGED RIB-EYE vine tomatoes, watercress & house cut chips (**supp £12*)

DESSERTS

CHOCOLATE MOUSSE Salted caramel, brownie pieces, meringues & crumble

LEMON POSSET hazelnut crumble, meringues

SUFFOLK CHRISTMAS PUDDING brandy cream

ROCKSTAR BLACK BOMBER CHEDDAR crackers, apple & chutney

add a cheese board course to share -£7.50 pp

10% discretionary gratuity will be added to your final bill.

All tips are distributed equally to all staff on duty

£49.50 pp

Glass of *prosecco on arrival* & crackers on tables

£15pp deposit payable to confirm booking (non-refundable)

Pre-order required 7 days before