







Warm homemade breads w dipping oils

TO START

Roasted vegetable soup <u>w</u> sage & walnut pesto
Lobster & King Prawn Cocktail <u>w</u> Confit Lemon & Salmon Caviar
Garlic Studded Oven Baked Camembert <u>w</u> Sea Salt Breadsticks, Port & Blueberry Jam
Duck a l'orange Terrine <u>w</u> Melba Snaps

Seared Wood Pigeon <u>w</u> Black Pudding, Cashel Blue Roasted Figs, Beetroot Carpaccio & Lattice Chips Smoked Chicken Salad <u>w</u> Candied Pancetta, Shallot Ring, Orange Fillets & Toasted Cashews



MAIN EVENT

Award Winning Buttered Norfolk Turkey <u>w</u> Goose Fat Roast Potatoes, Pigs in Blanket, Chef's Homemade Chestnut & Apricot Stuffing & all the Trimmings

Roast 36 Day Aged Rib of Beef <u>w</u> Mustard Crumble Topping

Goose Fat Roast Potatoes, Yorkshire Pudding & all the Trimmings

Pistachio, Cashew & Chestnut Nut Roast <u>w</u> Garlic & Rosemary Roast Potatoes Yorkshire Pudding & Cauliflower Cheese

Juniper Crusted Saddle of Venison <u>w</u> Root Vegetable Gratin, Braised Red Cabbage & Sloe Gin Jus
Halibut en Papillote <u>w</u> Lyonnaise Style Potatoes, Heritage Vine Tomatoes & Sauce Vierge
Roast Pheasant <u>w</u> Bubble & Squeak, Creamed Sprouts, Port & Chestnut Sauce



PUDDING CLUB

St Clements Cheesecake <u>w</u> Seville Blood Orange Gin, Clotted Cream Ice Cream & Frosted Raspberries Milk Chocolate Ganache <u>w</u> Crusted Hazelnuts, Toasted Marshmallow Coconut Snowballs & Cookie Snaps

Wilkins of Tiptree Christmas Pudding <u>w</u> Mulled Wine Poached Pear & Brandy Butter Apple, Almond & Raisin Crumble <u>w</u> Proper Custard Pink Champagne & Little Scarlett Crème Brulee <u>w</u> Shortbread Crumb Wine Bar French & English Cheese Slate <u>w</u> Crackers, Quince Jelly & Grapes



TO FINISH

Homemade mini mince pies & petit fours

£80pp • £45pp under 12

£20pp deposit required when booking • Last table booking 3.30pm