



## LARGE PARTY FESTIVE MENU

2 COURSES £30 , 3 COURSES £35

### STARTERS

**Roasted Parsnip & Apple Soup** GFA VEA  
Chives, Crusty bread & Netherend Farm Butter

**Smoked Chicken & Ham Hock Terrine** GFA  
Truffle mayonnaise, pickled mushrooms, toasted sourdough

**Salt Baked Winter Beetroot & Carrot Salad** GF V VEA  
Whipped goats cheese, toasted hazelnut, cranberry dressing

### MAINS

**Stuffed Turkey & Bacon Roulade** GFA  
Roast potatoes, honey glazed root vegetables, brussel sprouts, pigs in blankets & red wine gravy

**Pan Fried Cod** GF  
Crushed new potatoes, creamed leeks, warm tartare sauce & dill oil

**Roasted Cauliflower Steak** GF V VEA  
Butterbean purée, salsa verde, winter greens, crispy onions

### Sides

**Roasted Sprouts with Sage & Chestnuts** £4.95 V VE GF  
**Pigs in blankets glazed in Hopton Hall honey** £5

### DESSERTS

**Traditional Christmas Pudding** GFA VA  
Brandy custard, rum & raisin ice cream, redcurrants

**Millionaire's Brownie** GF  
Mocha sauce, chantilly cream & honeycomb

**Lemon Posset** GFA  
Blackberries & amaretti biscuits