

3 courses £36



New Years Eve

**A £20 per head non - refundable deposit is required to secure the booking.
A pre - order is required at least 1 week before your booking.**

Retro prawn & cray fish cocktail, crisp lettuce & wholemeal bread & butter
Beetroot & red onion tarte tatin (V)
Smooth chicken liver paté, Suffolk chutney & artisan toast

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12 hour braised beef brisket on potato & parsnip dauphinois with a red wine
& rosemary gravy
Cod loin wrapped in smoked pancetta with roasted potatoes, green beans
& a roast red pepper sauce
Butternut & parsnip filo roulade with new potatoes & green beans (V)
(Main courses are all served with roast winter vegetables)

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Tarte au chocolate, with Belgium chocolate ice cream
Vanilla and lemon curd cheese cake & vanilla ice cream
Warm cherry Bakewell tart, with vanilla custard and boozy cherries
Cheeseboard-Served with Suffolk chutney, fresh fruit and a selection of
cheese biscuits (*£3 supplement*)

*If you or any of your guests have any allergy or dietary restrictions, please
inform your server and our chefs will be happy to accommodate your needs*