

## Christmas A La Carte Menu

### *Starters*

- (Vegan) Homemade roasted tomato and basil soup, croutons  
GF DF
- Crispy chili beef, crunchy Asian salad, fresh coriander, hot and sour dressing  
GF DF
- Lemon and thyme poached chicken, celeriac remoulade, rocket, tomato dressing  
GF DF
- Norfolk Gin, beetroot and dill cured salmon gravlax, watercress, lemon dressing  
GF DF
- (Vegetarian) Grilled goats' cheese, marinated beetroot salad, red pepper dressing  
GF
- (Vegetarian) Mushroom and thyme pâté, salt and pepper crackers, truffle dressed salad

### *Main Courses*

- Char-grilled 8oz sirloin steak, slow cooked tomato, mushroom, hand cut chips, peppercorn sauce  
GF DF
- Grilled turkey escalope, sauté sprouts and pancetta, new potatoes, sage stuffing
- Roast tenderloin of Blythburgh pork, black pudding, fondant potato, apple and sage puree  
DF
- Pan-fried fillet of sea bream, soy and honey stir fry, coconut rice, coriander  
GF DF
- Oven baked fillet of salmon, chorizo, prawn and saffron risotto
- (Vegan) Spinach sweet potato and lentil dahl, roasted butternut squash, toasted pumpkin seeds  
GF DF
- (Vegetarian) Parsnip gnocchi, sage cream, rocket and pine nuts

### *Desserts*

- Stower Grange Christmas pudding, brandy sauce, dried cranberries  
GF DF
- Santiago almond torte, orange sorbet  
GF DF
- White chocolate blondie, vanilla seed ice cream
- (Vegan) White wine poached pear, elderflower sorbet, spiced granola  
DF
- Dark chocolate delice, almond brittle, cherry compote  
GF
- A selection of cheese and biscuits, homemade chutney, celery, grapes  
GF (Alternative crackers)

### *Coffee and Mince Pies*

**Lunch £29.00**

**Dinner £35.00**

**GF=Dish adaptable for a gluten free diet      DF = Dish adaptable for dairy free diet**