

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
- Smoked salmon mousse, onion seed crackers, lemon dressed leaves
- (Vegetarian) Coriander and cumin falafels, marinated beetroot salad, red pepper dressing
GF, DF
- (Vegetarian) Mushroom and thyme pâté, crostini, 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) Sweet potato, spinach and lentil dahl, roasted butternut squash, toasted pumpkin seeds
GF DF
- (Vegetarian) Beetroot and goats cheese tart tatin, sauté new potatoes, mixed leaves, balsamic syrup

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 £30.00

Dinner £36.00

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