

YOUNG DINER'S FESTIVE MENU

Available to book from 21st November to 30th December (excluding Christmas Day)

Please enquire for availability in January. For parties of all sizes.

Ideal for children aged 5 to 12.

2 COURSES £14.95 **3 COURSES** £18.95



TO START

Roasted tomato soup, herb oil, sourdough toast ve *gf

Mini prawn cocktail, shredded lettuce

Ham hock and cheddar potato cake, bacon jam gf

For the bold and adventurous - why not try a starter from our adult's menu?

Twice baked cheddar soufflé, crispy leeks, truffled mornay v - £5 supplement

MAIN EVENT

Roast breast of turkey, sage stuffing, roast potatoes, pig in blanket, peas, carrots, turkey gravy

Macaroni cheese, crispy onions, watercress v

Free range Suffolk pork sausage, buttered mash, gravy

Breaded sole goujons, skin on fries, garden peas, lemon mayo gf

DESSERTS

Seasonal fruit crumble, vanilla ice cream v

Plum jelly and vanilla ice cream, chocolate shavings, crème Chantilly gf

Chocolate mousse, ice cream, caramelised biscuit crumb v

Room for a bit more? Try a dessert from our adult's menu

*Traditional Christmas pudding, brandy butter *gf *ve - £5 supplement*

Craquelin choux bun, chocolate crémeux, dulce de leche gelato, honeycomb, cocoa nibs - £5 supplement

A LITTLE SOMETHING EXTRA

Warm mini mince pies v - £1 supplement

Mini milk hot chocolate, marshmallows - £3 supplement

(v) vegetarian dish | (ve) vegan dish | (*ve) can be adapted to vegan on request
(gf) gluten free | (*gf) can be adapted to gluten free on request

YOUNG DINER'S CHRISTMAS DAY MENU

Available 25th December

Ideal for children aged 5 to 12

4 COURSES £60



TO START

Roasted tomato soup, herb oil, sourdough toast *ve *gf*

Mini prawn cocktail, shredded lettuce

Ham hock and cheddar potato cake, bacon jam *gf*

MAIN EVENT

Roast breast of turkey, sage stuffing, roast potatoes, pig in blanket, peas, carrots, turkey gravy

Macaroni cheese, crispy onions, watercress *v*

Free range Suffolk pork sausage, buttered mash, gravy

Breaded sole goujons, skin on fries, garden peas, lemon mayo *gf*

DESSERTS

Seasonal fruit crumble, vanilla ice cream *v*

Plum jelly and vanilla ice cream, chocolate shavings, crème Chantilly *gf*

Chocolate mousse, ice cream, caramelised biscuit crumb *v*

Craquelin choux bun, chocolate crémeux, dulce de leche gelato, honeycomb, cocoa nibs *v*

TO FINISH

Mini milk hot chocolate served with mini mince pies

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