

december evening menu

fresh, local & seasonal produce prepared with care by our team of chefs

intros

**mixed olives or ciabatta & balsamic or sun blushed tomatoes
& chilli broad beans** 2.95 each or as a trio 7.95

to start or as a light main

oak smoked scottish salmon with cucumber, capers & dill crème fraiche 7.45

creamed chestnut mushroom & tarragon soup with locally baked bread 5.45.

suffolk ham terrine spiced apple & date relish 6.25

binham blue cheese bruschetta with caramelised beetroot & red onion with endive leaves fraiche 5.95

clementine & iced fennel with a pine nut salad, watercress & citrus oil 5.95
(as a main course with char grilled potatoes and goats cheese 10.95)

to follow

salmon & smoked haddock fish pie fresh fish bound with leeks, topped with buttery mash and a cheese gratin, served with fresh seasonal vegetables 12.95

lambs liver and crispy bacon simply served with creamy mash, seasonal vegetables and onion gravy 11.95

roast east anglian turkey with sausage and bacon roll, apricot & sage stuffing, cranberry relish, bread sauce, roasted potatoes, honey roasted parsnips & sprouts 15.95

braised beef featherblade with baby onions, bacon lardoons, buttered mash, honey roasted parsnips & sprouts 16.95

roasted butternut squash walnut & spinach crumble with parsley mash, honey roasted parsnips & sprouts 10.65

plaice fillet & sautéed leeks with a crushed mustard potatoes & saffron butter sauce 13.95

side orders

locally baked bread with butter 1.45 **grilled mushrooms** 1.95

potatoes – buttered new, mashed, or hand cut chips 1.95

seasonal vegetables, mixed leaf or rocket and parmesan salad 2.45

to finish - leave room for chef's own desserts and ice cream from thurston manor farm 5.95

coffee, tea, hot chocolate & fruit teas organic and all fair trade from 1.85

we strive to source our produce from local suppliers and to have as little impact on the environment as possible

December 2011