

library ...

starters...

soup – carrot and ginger

70's prawn cocktail

asian duck tacos, hoi sin

onion and roquefort tart fine, balsamic syrup

smoked salmon, crab and horseradish crostini, aioli and cucumber noodles

main...

suffolk pork belly, black pudding sauerkraut and mash

deep fried line caught icelandic haddock in beer batter, chips and tartare sauce

risotto of mushroom and garden peas

slow braised british lamb shank, grain mustard mash and rosemary jus

roast free range norfolk bronze turkey from herons farm properly garnish

clam and roasted garlic linguine

desserts...

a selection of ice creams or sorbets

chocolate brownie with honeycomb ice cream

vanilla brulee with orange short bread

bread and butter pudding, vanilla ice cream

christmas pudding with brandy cream

a selection of british cheeses with fig relish and oatcakes