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## Boxing Day Lunch

### Talbooth smoked salmon

Toasted muffin, poached hen's egg and chive beurre blanc (E,F,G,Mk,SD)

### Winter truffle and Manchego cheese ravioli (V)

Mushroom purée, tahoon cress and girolle mushrooms (E,G,Mk,SD)

### Mersea crab tartlet

Avocado, dill mayonnaise, preserved lemon and heritage tomato (C,E,G,Mk,Mu,SD)

### Miso glazed breast of quail

Butternut squash, confit leg bon bon and toasted sesame seeds (E,G,Mk,Mu,S,SD,Se)

### Pan roast hand dived scallops

Pig cheek bon bon, candied pecan, apple and shallot purée (E,G,Mk,Mo,N,SD)

### Terrine of lobster, mullet and turbot

Citrus mayonnaise, shiso cress and caviar (C,E,F,Mk,Mu)

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### Tiger prawn wonton

Paysanne vegetables and shellfish consommé (C,E,F,G,Mk,SD)

or

### Basil and ricotta wonton (V)

Fine herbs and tomato consommé (E,G,Mk,SD)

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### Allergen Key

[C] Crustaceans, [Ce] Celery, [E] Eggs, [F] Fish, [G] Cereals Containing Gluten, [L] Lupin, [Mk] Milk, [Mo] Molluscs, [Mu] Mustard, [N] Nuts, [P] Peanuts, [S] Soya, [SD] Sulphur Dioxide, [Se] Sesame seeds

## Boxing Day Lunch

### Roast ribs of dry aged British beef

Yorkshire pudding, roast potatoes and gravy (Ce,E,G,Mk,SD)

### Rack and best end of Suffolk lamb

Broccoli, local oyster mushroom, rosemary cured egg yolk and lamb croustillant (Ce,E,G,Mk,SD)

### Baked brill with mussel mousseline

Crème fraîche leeks, potato tuile with saffron and caviar sauce (C,E,F,Mk,Mo,SD)

### Pan roast fillet of stone bass

Smoked eel cannelloni, Roscoff onion and Champagne velouté (E,F,G,Mk,SD)

### Trio of Dingley Dell pork

Trompette mushrooms, fondant potato, kale and grain mustard cream (Ce,E,G,Mk,Mu,SD)

### Butter roast endive, onion and smoked Cheddar tatin (V)

Truffle pomme purée, rainbow chard, herb beignet and red wine velouté (E,G,Mk,SD)

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### Mango and lime panna cotta

Gingerbread and pineapple carpaccio (E,G,Mk,SD)

### Dark chocolate terrine

Clementine, mint sorbet and shortbread (E,G,Mk,SD)

### Warm treacle pudding

Vanilla custard and confit orange (E,G,Mk,SD)

### Apple and pear crumble tart

Caramelised hazelnut, Tahitian vanilla ice-cream (E,G,Mk,N,SD)

### Blackcurrant cheesecake

Liquorice ice cream and blackcurrant compote (E,G,Mk,SD)

### Selection of British and continental Cheese

Served with celery, grapes quince jelly and truffled bread (Ce,G,Mk,SD)

### Coffee and chocolates

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£95 per person

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