
Boxing Day Lunch

Talbooth Smoked Salmon

Toasted brioche, poached hens egg and chive beurre blanc (E,F,G,Mk,SD)

Winter Truffle and Parmesan Ravioli (V)

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

Mersea Crab Mayonnaise

Avocado, preserved lemon, Heritage tomato and sourdough croute (C,E,G,Mk,Mu,SD)

Breast of Quail

Butternut squash, barbeque leg bon bon and charred sprout leaves (E,G,Mk,Mu,S,SD,Se)

Pan Roast Hand Dived Scallop

Celeriac purée, red wine dressing and red vein sorrel (Mk,Mo,SD)

Duck Liver Parfait

Nut granola, apple, Port reduction and toasted brioche (E,G,Mk,Mu,N,SD)

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Tiger Prawn Arancini

Tomato fondue and shellfish bisque (C,E,F,G,Mk,SD)

or

Truffled Arancini (V)

Mushroom purée and pesto (E,G,Mk,N,SD)

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Allergen Key

Milk [M], Crustaceans [C], Celery [Ce], Egg [E], Sulphates [S], Soya [So], Sesame [Se], Fish [F], Mustard [Mu], Nuts [N], Gluten [G], Peanuts [P], Lupin [L], Molluscs [Mo]

Boxing Day Lunch

Roast Ribs of Dry Aged British Beef

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

Best End of Suffolk Lamb

Tenderstem broccoli, potato terrine, king oyster mushroom and lamb croustillant (E,G,Mk,SD)

Gruyère Crusted Halibut

Farfalle, tiger prawns, peas, tomato and lobster bisque (C,E,F,Mk,Mo,G,SD)

Pan Roast Fillet of Stone Bass

Pressed Ratte potatoes, glazed roscoff onion and vanilla velouté (E,F,Mk,SD)

Breast of Creedy Carver Duck

Confit potato, chestnut mushrooms, broad beans and pancetta jus (Mk,SD)

Butter Roast Endive, Onion and Smoked Cheddar Tatin (V)

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

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Passion Fruit Delice

Confit pineapple, coriander and coconut ice-cream (E,G,Mk)

Chocolate and Caramel Ripple Cheesecake

Tonka bean crèmeux and banana ice-cream (E,G,Mk)

Apple and Blackberry Crumble Tart

Candied hazelnut and cinnamon ice-cream (E,G,Mk,N,SD)

Pistachio Panna Cotta

Chocolate sponge and cherry sorbet (E,G,Mk,N)

Treacle Pudding

Cider poached apple and miso ice-cream (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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£100 per person

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