

NEW YEARS DAY LUNCH - £65.00

1st January 2023

Talbooth Smoked Salmon and Scrambled Egg

Toasted muffin and chive beurre blanc
(E, F, G, Mk, SD)

Creamed Goats Cheese and Pickled Beetroot Cannelloni (V)

Nut granola, charred orange and red vein sorrel
(G, Mk, N, SD)

Pâté en Croûte

Pickled vegetables, Port reduction and herb mayonnaise
(E, G, Mk, Mu, SD)

Seared Yellowfin Tuna

Siam sauce, charred beansprouts, radish and coriander
(F, G, Mu, S, SD, Se)

Tiger Prawn Ravioli

Samphire, clam sauce and dill oil
(C, E, F, G, Mk, Mo, SD)

Suffolk Ham Hock Pressing

Piccalilli roll, caramelised pineapple and hazelnut
(E, G, Mk, Mu, N, SD)
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Roast Ribs of Dry Aged English Beef

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

Breast of Creedy Carver Chicken with Barbeque Glazed Leg

Pomme purée, chive crumb, glazed carrot and chicken jus
(G, Mk, Mu, S, SD, Se)

Slow Roast Haunch of Thetford Forest Venison

Potato fondant, blackberry, cavolo nero, bitter chocolate and red wine jus
(Mk, SD)

Fillet of Seabream

Squid ink gnocchi, baby squid, spinach and lemon grass velouté
(C, E, F, G, Mk, Mo, SD)

Pan Roast Pavé of Cod

Tarragon and potato croquette, peas, little gem, pancetta and beurre blanc
(E, F, G, Mk, SD)

Mushroom and Halloumi Cadeaux (V)

Tempura broccoli, confit egg yolk and curried velouté
(Ce, E, G, L, Mk, Mu, SD)
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Salted Caramel Cheesecake
Gingerbread and banana ice cream
(E, G, Mk, SD)

Blueberry and White Chocolate Delice
Blackcurrant ice cream
(E, G, Mk, SD)

Apple and Frangipane Tart
Cider poached apples, rosemary Chantilly and candied hazelnuts
(E, G, Mk, N, SD)

St. Clements Bread and Butter Pudding
Butterscotch sauce and preserved lemon ice cream
(E, G, Mk, SD)

Tropical Eton Mess
Coconut Chantilly, roasted pineapple and mango jelly
(E, Mk, SD)

Selection of English and French Cheese
Quince jelly, grapes and celery
(Ce, G, Mk, SD)

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