



## NEW YEARS EVE MENU

Glass of Prosecco on arrival

### STARTERS

**Smoked Salmon Roulade** *beetroot and dill oil* (GF)

**Butternut Squash & Lentil soup** *with warm bread* (GFO, V, Vg)

**Panko Confit Belly of Pork, Tiger Prawns** *bacon crisp, caper & dill dressing* (GFO)

**Warm Duck & Orange Salad** *walnut oil* (GF)

### MAINS

**Roast Gressingham Duck Breast** *dauphinoise potato, chicory and blueberry sauce* (GF)

**Pork 3 ways, Roast Pork Fillet, Belly Bon Bon, Braised Pulled Pork** *ravigote sauce, Cauliflower puree* (GFO)

**Dover Sole with fish pie flavours** *sea vegetables and parsley oil* (GF)

**Potato Rosti** *roasted vegetables, pea pesto, vine cherry tomatoes* (GF, V, Vg)

### DESSERTS

**Strawberry Millefeuille**

**Frangipan, Poached Pear** *raspberry sorbet*

**Sticky Toffee Pudding** *with toffee sauce & vanilla ice cream*

**Trio of Ice Cream**

**Cheeseboard:** *A selection of Black Bomber Cheddar, Suffolk Blue, Baron Bigod Brie, grapes, celery & crackers*

*Add £2 extra instead of dessert or £9 as an additional course*

£45 per person. A 50% deposit required on booking. To book, please call 01394 670444