

**12pm – 3pm**

Curried Cauliflower Soup, Honeyed Crème Fraiche, Toasted Sourdough

Smoked Salmon, Candied Lemon, Capers

Suffolk Game Terrine, Moat Farm Chutney, Crostini

~~~~~

Salter & King Sirloin of Suffolk Beef, Yorkshire Pudding

Blythburgh Rack of Pork, Sage Gravy

Suffolk Chicken Breast, Buttered Cabbage, Sage Gravy

Celeriac, Apple & Sage Risotto

*Roasts served with Roast Potatoes, Cauliflower Cheese*

*& Chef’s Selection of Seasonal Vegetables*

*Add a Yorkie – you know you want to! £1*

*~~~~~*

Chocolate Brownie, Salted Caramel, Candied Hazelnuts

Lemon Posset, Berry Shortbread, Raspberry Coulis

Sticky Plum Pudding, Earl Grey Prunes, Spiced Butterscotch Sauce

2 Courses £32 3 Courses £40