

# NEW YEARS EVE

Sunday 31<sup>st</sup> December  
7:30pm arrival, 8pm sit down | £95 per person

**Homemade Bread, Bungay Raw Butter**

## TO START

Seafood Bisque, Aioli, Comté Cheese (GF)

Crab Ravioli, Butter Sauce, Tomato

Elveden Estate Pigeon Breast, Puy Lentil, Chocolate & Red Wine Jus (GF) (DF)

Imam Bayildi, Vegan Crème Fraiche (VG) (GF) (DF)

## MAINS

Rump of Suffolk Lamb, Sweetbread, Dauphinoise Potatoes, Salsa Verde (GFO) (DFO)

Fillet of Turbot Viennoise, Roast Salsify, Estate Fondant Potato (GFO) (DFO)

Spiced Cauliflower Risotto, Chipotle Hummus, Fennel & Orange Salad (VG) (GF) (DF)

Tomahawk Steak, Mushroom, Tomato, Chunky Chips, Blue Cheese, Peppercorn Bearnaise  
(To share between 2 people) (GF)

*All served with seasonal vegetables*

**Gin & Tonic Granita (Vegan/GF/DF)**

## TO FINISH

“Black Forest Gateaux” Chocolate Fondant

“Old Fashioned” Mille Feuille, Orange, Whiskey & Angostura Bitters

Apple Tarte Tatin, Honeycomb, Vegan Toffee Ice Cream (VG) (DF)

Locals Cheeses, Fig Cake, Seasoned Black Grapes (GFO)