



YOUNG DINERS FESTIVE MENU

*Available to book from 24th November to 30th December (excluding Christmas Day)
Please enquire for availability in January. For parties of all sizes. Ideal for children aged 5 to 12.*

3 COURSES £14.95 per child

TO START

Roasted tomato soup, herb oil, sourdough toast (VE) (*GF)

Mini prawn cocktail, shredded lettuce

Ham hock and cheddar potato cake, bacon jam (GF)

MAIN EVENT

Roast breast of turkey, sage stuffing, roast potatoes, pig in blanket,
peas, carrots, turkey gravy

Macaroni cheese, crispy onions, watercress (V)

Free range Suffolk pork sausage, buttered mash, gravy

Breaded sole goujons, skin on fries, garden peas, lemon mayo (GF)

TO FINISH

Seasonal fruit crumble, vanilla ice cream (V)


Plum jelly and vanilla ice cream, chocolate shavings, crème Chantilly (GF)

Chocolate mousse, ice cream, caramelised biscuit crumb (V)

EXTRAS

Mini mince pies and babyccino (*VE) £1 supplement

*(V) vegetarian dish | (VE) vegan dish | (*VE) can be adapted to vegan on request
(GF) gluten free | (*GF) can be adapted to gluten free on request.*





YOUNG DINERS
CHRISTMAS DAY MENU

25th December. Available 11.30am - 6.00pm. Ideal for ages 5 to 12.

3 COURSES £60 per child

TO START

Roasted tomato soup, herb oil, sourdough toast (VE) (*GF)

Mini prawn cocktail, shredded lettuce

Ham hock and cheddar potato cake, bacon jam (GF)

MAIN EVENT

Roast breast of turkey, sage stuffing, roast potatoes, pig in blanket,
peas, carrots, turkey gravy

Macaroni cheese, crispy onions, watercress (V)

Free range Suffolk pork sausage, buttered mash, gravy

Breaded sole goujons, skin on fries, garden peas, lemon mayo (GF)

TO FINISH

Seasonal fruit crumble, vanilla ice cream (V)

Plum jelly and vanilla ice cream, chocolate shavings, crème Chantilly (GF)

Chocolate mousse, ice cream, caramelised biscuit crumb (V)

EXTRAS

Mini mince pies and babyccino (*VE) £1 supplement

