



EASTER FEAST MENU



Roast Dinner Sharing Feast (feeds four)

Choose 1 meat, 3 sides, 1 sauce and 1 pud £88.00 inc. vat

MEATS Extra meat joint £20.00

Free range garlic and lemon chicken stuffed with lemons and sage, with bread sauce

Moroccan spiced Suffolk lamb shoulder with a honey and rosemary glaze with mint, caper and red onion salsa

Free range loin of local pork marinated in sage, rosemary and garlic with apple and cider chutney

SIDES Extra sides £6.00 each

Maple and pecan roasted root vegetables
Cranberry, orange and port braised red cabbage

Garlic and shallot buttered seasonal greens with crispy shallot

Creamed savoy cabbage with confit red onion and smoked back bacon

French beans, roasted red onions, capers and lemon

Yorkshire puddings

Johnson's farm house stuffing balls, with apricots, chestnuts and sage

Maris piper roast potatoes with either duck fat or salted butter, garlic, rosemary and thyme

Lemon thyme and confit garlic new potatoes
Applewood cheddar and confit garlic mashed potatoes

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VEGETARIAN

Mixed wild mushroom and chestnut wellington, roast squash, sweet potato and sage mash, vegetarian gravy

SAUCES

Red wine gravy

Shallot and thyme sauce

Sage and cider sauce

Bread Sauce

PUDDING

Sticky toffee pudding, honey and bourbon dates, sticky toffee sauce

Apple and pear crumble topped with pecan and ginger nut crumble, spiced custard

Baked custard tart, calvado soaked prunes, pistachio and maple granola

Rhubarb and pecan buttermilk pudding with vanilla mascarpone

Available to order 1st March

Last orders 13th April respectively for following week