



Festive Menu - Two Courses £29 / Three Courses £34

To Start

Leek and potato soup (VE) (DF) (GFA)

Chive oil, Boot toasted sourdough

Traditional Boot Smoked Salmon (DFA) (GFA)

Shallot, gherkins, lemon, rye bread, butter

Pigeon beetroot Waldorf salad (GF) (DF)

Walnuts, pickled beetroot, rocket cress, apple mayonnaise

Ham hock terrine (GFA) (DF)

Celeriac remoulade, apple, pork scratching, crispy shallots, Boot sourdough

For Main

Crown of English Turkey (GFA)

Pigs in blankets, duck fat roast potatoes, Yorkshire pudding, swede crush, creamed leeks, cranberry sauce gravy

Irish stout braised smoked beef short rib (GF) (DFA) (Sup£3) *

Horseradish mashed potato, honey roast carrots, creamed sprouts, crispy shallots

Pan roasted halibut (GF) (Sup£2) *

Prosecco & mussel beurre Blanc, sauté potatoes, caviar, winter greens, samphire

Globe artichoke wellington (VE) (DF)

Crispy kale, wild mushrooms, roasted salsify, pine nuts

Dessert

Traditional Christmas Pudding (GF) (DFA) (VEA)

Brandy sauce, cranberry, vanilla ice cream

Boot orchard apple crumble (GF) (DFA) (VEA)

Hazelnut cinnamon crumble topping, ginger ice cream

Lemon thyme crème Brulé (GFA)

Shortbread biscuit, honeycomb

Double chocolate brownie (VEA) (GF)

Salted caramel toffee sauce, milk ice cream

Suffolk cheeses (GFA) (Sup£2) *

Binham blue, black bomber cheddar, brie de bagot, pickled walnuts, crackers, fig chutney & truffle honey

* Added supplement price for stated dishes)