

Christmas Day 2026

Adults £115.00 Three Courses
Children £45.00 Three Courses

To Start

Monkfish Medallions & King Scallop

Mini smoked bacon hash brown, baby watercress, burnt red pepper sauce

Stuffed Golden Cross Goats Cheese (V)

Spinach, red onion marmalade, sun-blushed tomato & pinenut, mini jacket potato

North Atlantic Prawns, Devon Crab & Crayfish Tower

Crayfish, North Atlantic prawns, smoked salmon mousseline, crab, avocado,
Marie Rose sauce, frisee salad

Slow Cooked Lamb, Carrot & Rosemary Soup

Sourdough bread, garlic croutons

Diplomático Rum Glazed Barbary Duck Breast

Creamed potato, parsnip & honey puree, parsnip crisp, red plum & rum jus



To Follow

Braintree Bronze Turkey

Red rooster roast potatoes, chestnut stuffing, pig in blanket, Yorkshire pudding & roast turkey gravy

Oven Roasted Garlic Butter Halibut & Mediterranean King Prawns

Creamed potato, cauliflower puree, tenderstem broccoli, lobster Champagne cream sauce

Trio Of Sirloin Of Beef, Honey Roast Gammon & Great Garnets Farm Pork Loin

Red rooster roast potatoes, Yorkshire pudding & roast gravy

North Essex Stuffed Pheasant Breast

Cranberry sausage meat stuffing, smoked streaky bacon, roasted carrot puree, dauphinoise potatoes, Rioja Crianza blackcurrant jus

Wild Mushroom, Sage & Parsnip Potato Rosti Pie (V)

Red rooster roast potatoes, chickpea & chestnut bread & vegetarian gravy

(Vegan Options Available On Request)

Additional Side Orders - £6.95

Pigs in Blankets, Honey Roasted Parsnips, Bacon & Maple Glazed Brussel Sprouts,
Cauliflower Cheese,
Sage & Onion Stuffing - £5.95
All served with seasonal vegetables



To Finish

Cole's Christmas Pudding

Made with Growler Ale from Nethergate Brewery Suffolk
Brandy sauce

White Hart Harvey Bristol Cream Trifle

Duo Of Chocolate

Warm dark chocolate brownie, milk chocolate mousse shortbread stack, cherry & Chambord compote, chocolate ice cream

Brandy Butter Cremeux

St-Rémy XO blood oranges, gingerbread men & meringue

Trio Of Ice Cream (V)

Brandy snap basket, fruit coulis

White Hart Cheeseboard (V)

Shropshire English blue, Suffolk gold brie, Snowdonian bouncy berry cheddar, golden cross goats cheese, Crackers, chutney, celery, grapes



Pre order required for all bookings
A non-refundable deposit of £45.00 per person will be required
Two & half hours allocated to all sittings
Menu available only on Christmas Day

