

3 COURSES • £34.<sup>95</sup>

TABLES AVAILABLE FROM  
12PM - 2.30PM

SUBJECT TO AVAILABILITY

All bookings must be made in advance. Guests are required to pay a £15<sup>00</sup> per person deposit at the time of booking. Please be aware that all deposits are non-transferable and non-refundable. Final payment will be due by 1<sup>st</sup> December which is when we ask for your meal choices and final numbers. All prices are inclusive of VAT.

Please do also make us aware of any food allergies or intolerances upon booking. Gluten free and Vegan menus are available on request.

## BOXING DAY IN THE VIEW

SELECTION OF HOMEMADE BREADS

### TO START

#### SMOKED SALMON

lemon aioli, avocado

#### BROCCOLI SOUP

Binham blue, crushed hazelnuts, toasted homemade focaccia

#### PIGEON BREAST

beetroot & walnut salad

#### CHICKEN LIVER PARFAIT

toasted sourdough, chutney, apple, pickles

### TO FOLLOW

#### ROAST BEEF SIRLOIN

Yorkshire pudding, roasted potatoes, parsnips & carrots, roast gravy, horseradish

#### VENISON LOIN

sprout tops, potato terrine, wild mushrooms, chestnuts

#### RISOTTO

celeriac, truffle & sage

#### COD FILLET

parsnip, baked onion, samphire, salsa verde

### TO FINISH

#### POACHED PEARS

almonds, clotted cream ice cream

#### CROSSIANT CHOCOLATE & ORANGE PUDDING

crème anglaise

#### SUFFOLK CHEESE BOARD

chutney, crackers, sourdough

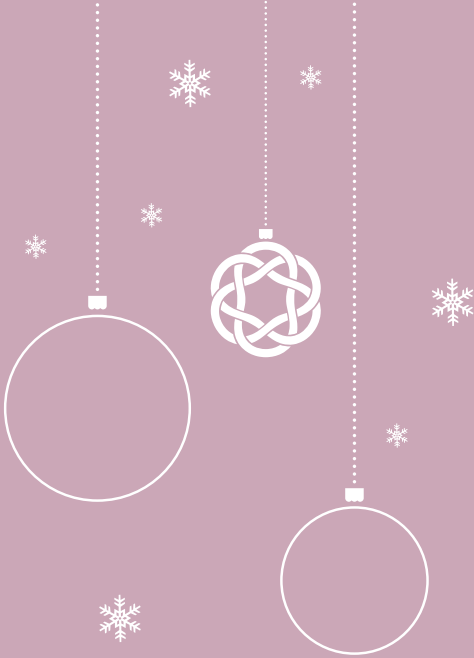
#### APPLE TART TATIN

vanilla ice cream, caramel sauce

### AFTERWARDS

#### TEA OR COFFEE

served with homemade fudge



ALL SAINTS  
HOTEL

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# BOXING DAY IN THE VIEW

## VEGAN MENU

### TO START

#### BROCCOLI SOUP

crushed hazelnuts, homemade focaccia

#### WILD MUSHROOM ARANCINI

chives, mushroom sauce

### TO FOLLOW

#### WHOLE BAKED CAULIFLOWER

cauliflower puree with truffle, celery, walnuts, pear

#### GNOCCHI

pumpkin, squash, beetroot, spinach & crispy sage

### TO FINISH

#### POACHED QUINCE

vegan yogurt, toasted almonds

#### CHOCOLATE BROWNIE

chocolate water mousse & vanilla ice cream

### AFTERWARDS

#### COFFEE OR TEA

served with homemade fruit pastel

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