

Sunday lunch at Willow Tree Farm

17th November 2024, 12pm to 3pm

Starters

Fragrant Thai spiced carrot soup (GFA) (VE)

Prawn Marie Rose salad (GFA)

Suffolk chorizo & black pudding bon bons with sun dried tomatoes & rocket

Onion & courgette bhaji with sweet pickled onions & whipped raita (VEA)

Fish & chips

Haddock in a Nethergate craft lager batter with hand cut chips,
mushy peas & homemade tartare sauce (£16.99) (DF)(GFA)

Roasts

Roast Suffolk rolled sirloin of beef (GF) (DF)

Roast Essex Great Garnetts pork belly (GF) (DFA)

Roast British rolled leg of lamb (GF) (DF)

Trio of roast meats (£3 supplement)

Nut roast with mushroom gravy (V) (VEA) (N)

Served with

Roast potatoes (VE) (GF) (DF)

Honey roasted parsnips & carrots (VEA) (GF)

Leeks, Savoy cabbage & broccoli (VEA) (GF) (DFA)

Rich homemade gravy (GF) (DF)

Yorkshire pudding (V)

Extra sides

Black Bomber cauliflower cheese £3.50 (V) (GF)

Honey roasted parsnips & carrots £3.00 (VEA) (GF)

Bowl of roast potatoes £3.00 (VE) (GF) (DF) Jug of rich homemade gravy £1 (GF) (DF)

Homemade Desserts

Vanilla panna cotta with a mulled wine poached pear, almond crunch
& butter orange shortbread biscuit (N) (GFA)

Baked Suffolk Charles Ross apple, stuffed with our own festive mincemeat
on a bed of oat crumble. Served with vanilla custard (V) (GF)

Cherry jam filled mini doughnuts with pistachio crème mousseline (V)

Chocolate orange sponge with chocolate mousse & candy orange (VE)

Please also ask for today's ice cream selection

One course £19 | Two courses £26 | Three courses £33

Don't fancy a roast? Please ask what sandwiches are available today

(V) Vegetarian (GF) Gluten free (VE) Vegan (DF) Dairy Free (+A) Allergen alternative available (N) Contains nuts (S) Contains sesame
If you have any food allergies or intolerances, please ask us for information on the ingredients in your meal. We can often adapt dishes to suit
All items made in a kitchen which handles all named allergens, we cannot guarantee anything to be 100% allergen free.