

STARTERS



SMOKED SALMON & MACKEREL PATE

Pinney's of Orford smoked Mackerel,
Scottish smoked Salmon
dressed mixed leaves 7.95



Gluten Free Options
Available

GRILLED TANDOORI CHICKEN TENDERS

Tandoori marinated chicken,
mango mayo, salad garnish 6.75

STILTON MUSHROOMS

In a cream sauce, served on a wedge of
garlic toast, sprinkled with crumbed Stilton 7.25

GOAT'S CHEESE & BEETROOT CARPACCIO

With dressed mixed leaves 6.50

COUNTRY ROASTED VEGETABLE SOUP

Touch of Basil Pesto, sprinkled with toasted
pumpkin seeds 5.95

P.O.S.H PRAWN COCKTAIL

Port Out Starboard Home, Prawns, Mango
in a mild curry sauce, salad garnish 7.35

SCOTTISH SMOKED SALMON

All the trimmings, onion, capers,
quarter boiled hens egg and lemon 8.95

THAI-STYLE FISH CAKES

Fish, Coriander, Ginger & a hint of Chilli,
mixed leaves, sweet Chilli sauce 7.35

Menu is subject to change, depending upon availability and quality of ingredients
If you require information about any ingredients or allergens
in our dishes, please ask a member of our team.
Service charge of 10% will be added to the bill.



MAINS



TODAY'S FILLET OF FRESH FISH

Today's fillet, oven-roasted served with a Pesto cream sauce,
drizzled with herb oil 15.25



Gluten Free Options
Available

LAMB & ROSEMARY ENVELOPES

Lamb leg steak, cranberry sauce,
encased in puff pastry 16.95

DURBAN BUTTER CHICKEN CURRY

Authentic "Bunny Chow" – half a loaf scooped out, filled with curry.
Plated - Mild off the bone, fragrant rice, accompanied with sambals 14.75

CHRISTMAS PIE

Layer of pork meat, followed by a layer of chicken breast,
diced Apricots & Cranberry and gravy 12.75

ROASTED NORFOLK TURKEY BREAST & HONEY BAKED HAM

Chipolatas, sausage meat stuffing,
gravy jug, cranberry sauce 13.95

ROASTED VEGETABLE & BUTTERNUT LASAGNE

Layered with creamy cheese sauce 11.25

HONEY BAKED HAM

Suffolk ham, served hot, gravy 9.95

PORK & CHORIZO CASSEROLE

Tender pork, chunks of Chorizo
in a rich tomato sauce 11.75

INDIVIDUAL BEEF WELLINGTON

Fillet of beef topped with mushroom, pate, encased in puff pastry 29.95

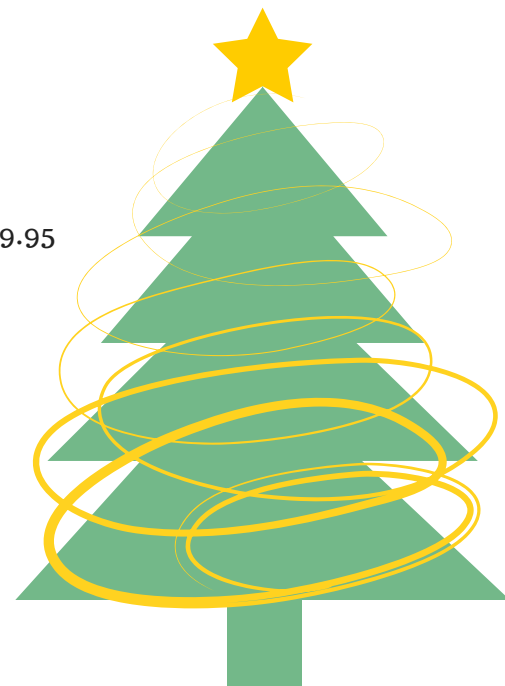
FILLET OF FRESH SALMON OVEN BAKED

Crusted with citrus, herbs and crushed black pepper 15.75



MAIN COURSES SERVED WITH FRESH
SEASONAL VEGETABLES AND
GARLIC BUTTERED BABY POTATOES

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PUDDINGS



HIGH HOUSE FARM LOGANBERRY AND APPLE CRUMBLE

Made on board to order,
choose from cream or custard 7.25



Gluten Free Options
Available

TRIPLE CHOCOLATE BROWNIE

White, dark & milk chocolate, served with cream 7

WHITE CHOCOLATE & AMARULA BREAD AND BUTTER PUDDING

Banana, Sultanas, served with a dollop of vanilla ice cream 7.95

SALTED CARAMEL CHEESECAKE

Creamy cheesecake, topped with salted caramel, served with cream 7

HOME-MADE CHRISTMAS PUDDING

Brandy sauce with a dollop of brandy butter 7

MALVA PUDDING

Cape Malay pudding, soft sponge, steeped in syrup with custard 7

CHEESES



ENGLISH HANDMADE STILTON 7.25

SOFT CREAMY GOATS CHEESE 7.25

TAW VALLEY EXTRA MATURE CHEDDAR 7.25

CHEESE PLATE SELECTION

Can't make your mind uptaste the Stilton,
Creamy Goats & Mature Cheddar
Biscuits, cream cheese stuffed peppadew, pickled onions 8.95

CHEESE AND PORT IS A FINE TRADITION AT CHRISTMAS

SMALL 3.50

SCHOONER 4.75

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FINALS



POT OF TEA

Ceylon, Rooibos (Red Bush), Earl Grey, ect. 2.35

CAFETIERE FILTER COFFEE

Medium Roast 2.35

HOT CHOCOLATE

Sprinkling of mini marshmallows 2.75

LIQUEUR COFFEES 5.50

English Coffee - Gin
Irish Coffee - Irish Whiskey
Highland Coffee – Scotch Whiskey
French Coffee – Grand Marnier
Italian Classico - Amaretto
Russian Coffee - Vodka
Shin Shin Coffee - Rum
Tia Maria Coffee
Baileys Coffee
Brandy Coffee

SPICED HOT CIDER

Apple cider, nutmeg, cloves 5.50

WARMED IRISH CREAM

Original Irish Cream Liqueur, served warm 5.50

MULLED WINE

Warming celebration of traditional festive spices
and tastes like Christmas in a glass 5.50

HOT TODDY

Whisky, honey, hot water 5.50

WHISKY MAC

Whisky, Green Ginger Wine, hot water 5.50



FOR MOST OF US, IT'S ONE OF THE MOST IMPORTANT ELEMENTS OF THE SEASON - FESTIVE FIZZ!



PROSECCO

Small 6.10

Bottle 24.95

CHAMPAGNE 42.95

PROSECCO ROSE 26.45

HOT DRINKS TO WARM YOU UP ON A COLD DAY



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