

Menu

Chef's choice of bread for the table

STARTERS

Crispy duck tacos, *Asian slaw, sloe hoisin sauce*

Smoked fish rilette, *pickled cucumber, horseradish creme fraiche (gfo)*

Wild mushroom parfait, *brioche, walnuts, pickled walnut ketchup (v, veo, gfo)*

Baked beer cheese, *caramelised red onion chutney, garlic and rosemary focaccia (gfo)*

MAINS

Roast leg of lamb, *Yorkshire pudding, roast potatoes, root vegetables, winter greens, red wine jus (gfo)*

Dingley Dell pork belly, *pulled pork croquette, mustard mash, celeriac slaw, red wine jus*

Goan fish curry, *basmati rice, kachumber salad, coriander and lime (gf)*

Wild mushroom bourguignon, *truffle mash, seasonal vegetables, herb pangrattato (v, veo)*

DESSERTS

Chocolate ganache, *berry compote, berry sorbet, candied hazelnut (ve, gf)*

Ginger treacle tart, *vanilla and citrus creme fraiche*

Pistachio tiramisu, *espresso, mascarpone, dark chocolate, pistachio praline*

Duo of Suffolk cheeses, *chutney, crackers (gfo)*

ALLERGEN KEY: gf - made without gluten, v - vegetarian, ve - vegan, gfo - made without gluten optional, veo - vegan optional

[Click here for full allergen information](#)



THE VIEW RESTAURANT

Boxing Day

Continue the Christmas celebrations with a relaxed Boxing Day lunch at The View. Gather with family and friends, enjoy a delicious festive meal and take in the beautiful views across the golf course.

With a welcoming atmosphere and everything prepared for you, it is the perfect way to unwind after Christmas Day.

Adults: £60.00 per person

Children: £30.00 per person

LUNCH SERVED FROM 12PM TO 4PM

Booking information

A non-refundable deposit of £15 per person is required to secure your table. Menu selections are required in advance for tables of more than 10 guests. Please advise us of any dietary requirements when booking.