



# THE SPRING INN

## STARTER

Cream of mushroom soup.

Chicken liver parfait, green Apple & onion chutney,  
toasted brioche.

Potted smoked mackerel, fennel & lemon purée, grilled  
sour dough.

Heritage beetroot salad, burrata & caramelised walnuts.

## MAIN

Roast bronze Norfolk turkey, sage & chesnut stuffing,  
chipolatas with roasted root veg and duck fat potatoes.

Classic beef bourguignon, buttery mash potato.

Pan seared fillet of salmon, herb crushed new potato & bois boudran.

Vegetable tagine, toasted almonds and preserved lemon.

## DESSERT

Traditional Christmas pudding & brandy custard.

Toffee, pear & almond tart with vanilla chantilly.

Keens cheddar, green apple & onion chutney & oat biscuits.

*2 course £37, 3 course £45  
Includes coffee and shortbread*

