



Christmas Day Lunch Menu

To Begin

HOMEMADE FOCCACIA BREAD (2)

Starters

CURRIED RED LENTIL, PARSNIP & BOXFORD
FARMS APPLE SOUP (7)(VGA)(GFA)

DECONSTRUCTED PRAWN COCKTAIL
(2,3,4,13,14)(GFA)
Avocado, mango, rock shrimp tempura, Bloody Mary dressing

WHIPPED MAPLE GOATS CHEESE (2,7,10,14)
(GFA)
Heritage beets, fig, hazelnut, fruit toast

DUCK CROQUETTE (2,4,7,14)
Cucumber & radish salad, pickled shallot, cherry sauce

Sorbet

LEMON SORBET WITH LIMONCELLO

Mains

ROAST EAST ANGLIAN TURKEY WITH BACON
WRAPPED CHIPOLATA & SAGE & APRICOT
STUFFING (1,2,14)(GFA)
*Roast potatoes, glazed carrots & parsnips, chestnut & bacon sprouts,
winter jus*

SALMON EN CROUTE (2,4,5,7,14)
*Spinach & mushroom, chive & dill beurre blanc, tenderstem, new
potatoes*

ROASTED SIRLOIN OF BEEF (1,14)(GFA)
*Yorkshire pudding, roast potatoes, glazed carrots & parsnips, chestnut &
bacon sprouts, red wine jus*

BUTTERNUT SQUASH SPINACH & CHESTNUT
WELLINGTON (2,4,7,10)(GFA)
Glazed carrots & parsnips, red wine jus

Desserts

CHRISTMAS PUDDING (2,4,14)(VGA)(GFA)
Brandy sauce, redcurrants

CLEMENTINE CRÈME BRULEE (2,4,7)
Chocolate orange cookie

INDIVIDUAL PEAR TARTE TATIN (2,4,7)
Vanilla ice cream

EAST ANGLIAN CHEESE PLATE
(1,2,7,12,13,14)(GFA)
*Stilton, brie, cheddar, homemade Boxford Farms fruit chutney,
grapes, toasted fruit loaf*

Allergy Key

1. Celery 2. Cereals (Gluten) 3. Crustaceans 4. Egg 5. Fish 6. Lupin 7. Milk 8. Molluscs 9. Mustard 10. Nuts 11. Peanuts
12. Sesame
13. Soya 14. Sulphur Dioxide V = Vegetarian VG = Vegan VGA = Vegan Available GFA = Gluten Free Available

Please inform your server of any food allergies or dietary requirements before ordering