



Two-Course Festive Menu

Mains

ROAST EAST ANGLIAN TURKEY WITH BACON WRAPPED CHIPOLATA & SAGE & APRICOT STUFFING (1,2,14)(GFA)

Roast potatoes, roast parsnips, glazed carrots, Brussels sprouts, red wine gravy

ROASTED BELLY OF SUFFOLK PORK WITH CARAMELISED APPLE SAUCE (1,14)(GFA)

Roast potatoes, roast parsnips, glazed carrots, Brussels sprouts, red wine gravy

BAKED FILLET OF SALMON (1,2,3,5,7,14)(GFA)

Crushed new potatoes, prawn & dill white wine cream sauce, tenderstem broccoli

ROASTED SIRLOIN OF BEEF (1,14)(GFA)

Roast potatoes, roast parsnips, glazed carrots, Brussels sprouts, red wine gravy

RED LENTIL, VEGETABLE, DATE & CHESTNUT LOAF (1,2,10,14)(VGA)(GFA)

Roast potatoes, roast parsnips, glazed carrots, Brussels sprouts, vegetable gravy

Desserts

CHRISTMAS PUDDING (2,4,14)(VGA)(GFA)

Brandy sauce, redcurrants

DARK CHOCOLATE TART (2,4,7,13,14)

Orange sorbet

BAKED CHEESECAKE (2,4,7,13,14)

Boxford Farms spiced apple compote, crumble topping, vanilla ice cream

STILTON, BRIE & CHEDDAR (1,2,7,12,13,14)(GFA)

Homemade Boxford Farms fruit chutney, grapes, crackers, celery

To Finish

TEA OR COFFEE & MINCE PIES (2,4,7,14)

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