



Christmas Eve Dinner Menu

To Begin

HOMEMADE FOCCACIA BREAD (2)

Starters

ROASTED RED PEPPER & TOMATO SOUP (GF)

GIN & TONIC CURED GRAVLAX (2,4,5,9,13,14)
Cucumber ribbons infused with lime, sauce gribiche, crostini

BLACK PUDDING SCOTCH EGG (1,2,4,7,9,14)

Boxford Farms apple ketchup, micro leaf

BEETROOT CARPACCIO (7,9,14)(VGA)(GFA)

Crumbled feta, rocket vinaigrette

Mains

LAVA ROCK GRILLED 8OZ SIRLION

(2,7,14)(GFA)

Tomato, portobello mushroom, confit shallot, chips, Café de Paris butter sauce

CURRIED BUTTER ROASTED HAKE

(2,3,5,7,13)(GFA)

Potted prawns, new potatoes, croutons

CHICKEN SUPREME (7,14)

Courgette & basil puree, potato galette, maple glazed carrot, chicken jus

ROSCOFF ONION TARTE TATIN

(2,4,7,14)(V)(VGA)

Heritage carrot, pomme puree

Desserts

WHITE CHOCOLATE & CHAMBORD CHEESECAKE

(2,4,7)

Raspberry ripple ice cream

BOXFORD FARMS APPLE STICKY TOFFEE

PUDDING (2,4,7,14)(VGA)(GFA)

Caramel sauce, clotted cream

HAZELNUT & SALTED CARAMEL TIRAMISU

(2,4,7,10,13,14)

Disaronno amaretto & espresso-soaked biscuit, whipped mascarpone, caramelised hazelnuts, sea salt caramel, cocoa dust

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