

Three-Course Festive Menu

Starters

Cream of Roasted Celeriac & Boxford Farms Apple Soup

Fresh chives

Seafood Cocktail

Citrus & herb infused cocktail sauce, shredded iceberg lettuce, cucumber ribbons

Chicken, Duck & Golden Raisin Terrine

Winter chutney, apricot puree, brioche

Forestiere Mushroom, Truffle & Chive Vol Au Vent

Romanesco smoky sun blushed tomato sauce

Mains

Roast East Anglian Turkey with Bacon Wrapped Chipolata & Onion & Apricot Stuffing

Slow Roasted Thick Cut Striploin of Beef (*cooked medium only*)

Roasted Belly of Suffolk Pork with Caramelised Apple Sauce

Lentil, Vegetable, Date & Chestnut Loaf with Vegetable Gravy (VG)

All of the above are served with: roast potatoes, roast parsnips, glazed carrots, Brussels sprouts and red wine gravy

Baked Fillet of Salmon Topped with a Brioche, Leek & Herb Crumb

Crushed new potato cake, white wine & saffron cream sauce, seasonal vegetables

Desserts

Christmas Pudding (VGA)

Brandy sauce, orange shortbread biscuit

Warm Boxford Farms Spiced Apple & Cranberry Lattice Pie

Vanilla custard

White & Milk Chocolate Torte

Biscoff crumb, café latte ice cream

Chocolate Mousse Pyramid

Raspberry sorbet

Stilton, Brie & Cheddar (V)

Homemade Boxford Farms fruit chutney, grapes, crackers

To Finish

Tea or Coffee & Mince Pies

V = Vegetarian VG = Vegan VGA = Vegan Available GF = Gluten Free GFA = Gluten Free Available

Please speak to our team about allergen information or dietary requirements