

# Two-Course Festive Menu

## Mains

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**Roast East Anglian Turkey with Bacon Wrapped Chipolata & Sage & Apricot Stuffing**  
(GFA)(1,2,14)

**Roasted Sirloin of Beef** (GFA)(1,14)

**Roasted Belly of Suffolk Pork with Caramelised Apple Sauce** (GFA)(1,14)

**Red Lentil, Vegetable, Date & Chestnut Loaf with Vegetable Gravy** (VGA)(GFA)(1,2,10,14)

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

**Baked Fillet of Salmon** (GFA)(1,2,3,5,7,14)

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

## Desserts

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**Christmas Pudding** (VGA)(GFA)(2,4,14)

*Brandy sauce, redcurrants*

**Baked Cheesecake** (2,4,7,13,14)

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

**Dark Chocolate Tart** (2,4,7,13,14)

*Orange sorbet*

**Stilton, Brie & Cheddar** (GFA)(1,2,7,12,13,14)

*Homemade Boxford Farms fruit chutney, grapes, crackers, celery*

## To Finish

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**Tea or Coffee & Mince Pies** (2,4,7,14)

### Allergy Key

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

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 speak to our team about allergen information or dietary requirements*