



TWO-COURSE FESTIVE MENU

Main

ROAST EAST ANGLIAN TURKEY (GFA)

Bacon wrapped chipolata, roast potatoes, roast parsnips, glazed carrots, brussels sprouts, apricot, sage and onion stuffing, red wine gravy

SLOW BRAISED SHORT RIB OF BEEF COOKED IN LOCAL BREWED ALE & WINTER HERBS (GFA)

Roast potatoes, roast parsnips, glazed carrots, brussels sprouts

BAKED FILLET OF COD, TOPPED WITH A BRIOCHE & LEEK CRUMB (GFA)

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

PORTOBELLO MUSHROOM, COURGETTE, SPINACH & TOMATO TIAN (VG)(GF)

Roast potatoes, honey roast parsnips, glazed carrots, brussels sprouts

Dessert

CHRISTMAS PUDDING 'ELIZA ACTON 1845' (GFA)

Boxford Farms blueberries, brandy sauce, orange shortbread biscuit

BOXFORD FARMS BRAMLEY APPLE TART TATIN

Clotted cream

BAKED WHITE CHOCOLATE, GINGER & RASPBERRY CHEESECAKE

Vanilla ice cream

STILTON, BRIE & CHEDDAR (V)(GFA)

Grapes, spiced fruit chutney, crackers

To Finish

COFFEE OR TEA AND 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

