



# CHRISTMAS DAY MENU

*Wishing you a Merry Christmas from the team at Sbn Resort*

## Starter

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**ROAST CELERIAC, APPLE & STILTON SOUP (V)(VGA)**

**SMOKED FISH TIAN (GF)**

Smoked salmon mousse, cucumber, chive and crème fraiche potato salad

**SMOKED CHICKEN, LEEK & FOIE GRAS TERRINE**

Golden raisin jam, toasted brioche

**WILD MUSHROOM & SWEET POTATO TART (V)**

Poached hens' egg, chive hollandaise

## Sorbet Course

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**RASPBERRY SORBET (VG)(GF)**

## Main

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**ROAST EAST ANGLIAN TURKEY (GFA)**

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

**ROAST SIRLOIN OF BEEF (GFA)(G)**

Yorkshire pudding, roast potatoes, honey roast parsnips, glazed carrots, brussels sprouts, red wine jus

**GRILLED FILLET OF HAKE (GF)**

Chilli crab, crushed new potatoes, heirloom tomatoes, crab bisque

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

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

## Dessert

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**CHRISTMAS PUDDING 'ELIZA ACTON 1845' (GFA)**

Boxford Farms blueberries, brandy sauce, orange shortbread biscuit

**BOXFORD FARMS BRAMLEY APPLE TART TATIN**

Clotted cream

**MILK CHOCOLATE & BAILEYS CRÈME BRULEE**

Vanilla ice cream

**EAST ANGLIAN CHEESES (GFA)**

Grapes, celery sticks, Boxford Farms fruit chutney, Miller Damsel biscuits

**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*



Sbn