



SANTA SUNDAY MENU

Mains

Roast East Anglian Turkey

Bacon wrapped chipolata

Slow Braised Short Rib of Beef with Winter Herbs

Roasted Belly of Suffolk Pork

Crackling, caramelised apple sauce

Lentil, Vegetable, Date & Chestnut Loaf (VG)

Vegetable gravy

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 and saffron cream sauce, seasonal vegetables

Desserts

Christmas Pudding (VGA)

Boxford Farms blueberries, brandy sauce, orange shortbread biscuit

Warm Boxford Farms Apple & Blackberry Crumble Tart

Fresh pouring cream

Baked New York Vanilla Cheesecake

Black cherry compote, vanilla ice cream, chocolate streusel crumbs

Chocolate Mousse Pyramid

Raspberry sorbet

Stilton, Brie & Cheddar (V)

Homemade Boxford Farms fruit chutney, grapes, crackers

 $V = Vegetarian \quad VG = Vegan \quad VGA = Vegan \quad Available \quad GF = Gluten \quad Free \quad GFA = Gluten \quad Free \quad Available \quad Please speak to our team about allergen information or dietary requirements$





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CHILDREN'S MENU

Mains

Southern fried chicken strips with chips and salad

Cheese and tomato pasta with garlic bread

Beef burger with French fries

Vegan burger with French fries (VG)

Desserts

Ice cream selection with chocolate sauce

Chocolate brownie with pouring cream

Raspberry & white chocolate roulade with raspberry ripple ice-cream

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