

Christmas Eve Dinner Menu

Starters

Leek & Potato Soup (GF)(VGA)

Chive & mixed herb cream

Classic Prawn Cocktail (GFA)

Shredded iceberg lettuce, citrus scented cocktail sauce, cucumber ribbons, brown bread & butter

Italian Burrata Cheese (GF)

Heritage tomatoes, aged balsamic, sun blushed tomato pesto

Confit Asian Hoisin Duck Spring Roll

Pineapple chilli jam

Mains

Chargrilled Rib Eye Steak (GF)

Slow roasted garlic mushroom, plum tomato, chips, watercress, peppercorn sauce

Breast of Chicken Wrapped in Pancetta Bacon (GF)

Dauphinoise potatoes, peas à la française, glazed carrots, chicken jus

Teriyaki Salmon (GF)

Roasted sweet potato puree, Asian vegetable stir fry, shiitake mushrooms, teriyaki sauce

Spinach & Ricotta Ravioli (V)(VGA)

Wild mushroom, white wine cream broth, soft herbs, parmesan cheese

Desserts

Honeycomb & Salted Caramel New York Cheesecake (GF)

Vanilla ice-cream

Boxford Farms Bramley Apple Sticky Toffee Pudding

Caramel sauce, clotted cream

Warm Bakewell Tart (V)

Raspberry gel, fresh raspberries, raspberry ripple ice-cream

Suffolk Local Cheeses (GFA)

Boxford Farms fruit chutney, grapes, celery, Miller's savoury 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