



CHRISTMAS EVE DINNER

Starters

Classic Prawn Cocktail

Shredded iceberg lettuce, citrus scented cocktail sauce, cucumber ribbons

Carrot & Coriander Soup with Sweetened Ginger (VG)

Fried Halloumi Cake (V)

Asian slaw, chilli, soy and lime dressing

Scotch Egg

Caramelised onion, sage, apricots, American mustard mayo, curly endive

Mains

Chargrilled Sirloin Steak

Slow roasted garlic mushroom, tomato and thyme compote, chips, watercress and peppercorn sauce

Breast of Chicken Wrapped in Pancetta Bacon

Dauphinoise potatoes, roasted root vegetables, chicken jus

Medley of Fish & King Prawns

Cooked in a saffron white wine cream sauce, with artichokes, petit pois, pilaf rice

Wild Mushroom & Crown Prince Squash Risotto (V)(VGA)

Soft herbs, parmesan

Dessert

Chocolate Salted Caramel Marquise (VGA)

Vanilla ice cream, raspberry coulis

Boxford Farms Bramley Apple Sticky Toffee Pudding (VGA)

Caramel sauce, clotted cream

Chocolate & Whiskey Pecan Nut Pie

Caramel ice cream

Suffolk Local Cheeses

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