



3-COURSE FESTIVE MENU

Starters

Cream of Roasted Vegetable Soup (V)

Cheese and chive crouton, herb oil

Seafood Cocktail

Citrus and herb infused cocktail sauce, shredded iceberg lettuce, cucumber ribbons

Ham Hock Terrine

Carrot, raisin and green onion salad, toasted nibbed almonds, parsley cress

Wild Mushroom, Truffle & Chive Arancini Balls (VGA)

Sauce Vierge, smoky sun blushed tomatoes

Mains

Roast East Anglian Turkey with Bacon Wrapped Chipolata

Slow Braised Short Rib of Beef with Winter Herbs

Roasted Belly of Suffolk Pork with Crackling & Caramelised Apple Sauce

Lentil, Vegetable, Date & Chestnut Loaf with Vegetable Gravy (VG)

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

Dessert

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 and Cheddar (V)

Homemade Boxford Farms fruit chutney, grapes, crackers

To Finish

Tea or Coffee & 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