

MENU SUGGESTIONS FOR PRIVATE STAYS

Boxted, Bury St Edmunds, Suffolk, IP29 4JT
t: 01787 280226 e: info@boxtedhall.com w: boxtedhall.com

All dishes are homemade and specialist diets are catered for; low salt, diabetic, vegan, as well as Gluten Free (gf) and Vegetarian (v)

Starters

- ~ local warm pigeon breast salad (gf) ~
- ~ mixed italian cured meats (gf) ~
- ~ serrano ham wrapped around figs, melon or asparagus (gf) ~
- ~ smoked salmon with lemon and wholemeal bread (gf available) ~
- ~ smoked salmon and/or smoked mackerel pate with melba toast (gf available) ~
- ~ salmon mousse with lemon and melba toast (gf available) ~
- ~ large grilled field mushrooms filled with dolcelatte and garlic (gf & v) ~
- ~ mozzarella, tomato and basil salad (gf & v) ~
- ~ warm roasted red peppers with tomato, feta and anchovies (gf) ~
- ~ butternut squash, carrot and ginger soup (gf & v) ~
- ~ trio of country pates with red onion marmalade ~

Main Courses

- ~ chicken breasts cooked with wild mushrooms and madeira (gf) ~
- ~ beef tagliata served with french fries, salad and green beans (gf) ~
- ~ venison casserole with chestnut mushrooms, pancetta and red wine (gf) ~



- ~ baked suffolk gammon with cumberland sauce (gf) ~
- ~ homemade cottage pie (gf) ~
- ~ homemade steak and kidney pie ~
- ~ rich beef stew in port with herb dumplings ~
- ~ aga roasted chicken/beef or lamb served with roasted potatoes and fresh seasonal vegetables (gf) ~
- ~ chicken breasts wrapped in parma ham and stuffed with mozzarella and basil served in a rich tomato sauce (gf) ~
- creamy chicken pie with leeks and wild mushrooms with a puff pastry crust ~
- ~ gressingham duck breasts with redcurrant and blackberry ~
- ~ traditional italian lasagne served with green salad and garlic bread (gf available) ~

Fish

- ~ whole baked salmon (served hot or cold) (gf) ~
- ~ baked fish florentine (gf) ~
- ~ paella de mariscos (seafood) (gf) ~
- ~ homemade creamy fish pie with salmon, prawns, smoked haddock & white fish (gf) ~

Vegetarian

- ~ mushroom and asparagus risotto (gf) ~
- ~ sun dried tomato and parmesan risotto (gf) ~
- ~ stuffed mixed peppers with a fresh tomato sauce (gf) ~
- ~ spinach and ricotta strudel with roasted vegetables ~
- ~ vegetarian lasagne served with green salad and garlic bread (gf available) ~



pudding

- ~ pavlova with fresh fruit (gf) ~
- ~ tropical fruit salad with homemade baby meringues (gf) ~
- ~ rich chocolate almond cake, served with vanilla ice-cream (gf) ~
- ~ chocolate roulade filled with fresh cream and raspberries (gf) ~
- ~ profiteroles served with whipped cream and warm chocolate sauce ~
- ~ marmalade bread and butter pudding served with double cream ~
- ~ apple and blackberry crumble with clotted cream (gf available) ~
- ~ traditional apple pie served with crème anglaise ~
- ~ rhubarb and orange crumble with clotted cream (gf available) ~
- ~ chocolate brownies served with vanilla ice-cream (gf available) ~
- ~ traditional english trifle ~
- ~ individual blackcurrant mousse with fresh cream (gf) ~
- ~ tangy lemon mousse with toasted almond (gf) ~
- ~ eton mess (strawberries, raspberries, crushed meringues and whipped cream) (gf) ~
- ~ meringue roulade with raspberries (gf) ~
- ~ lemon cheesecake ~
- ~ italian citrus and almond cake served with crème fraiche or double cream (gf)
- ~ selection of local and european cheeses served with seedless grapes, dates, chutney and scottish oatcakes ~

