

16

Steakhouse

JAMIE LEE SMITH AT THE BOX TREE

CHRISTMAS DAY

STARTERS

Duck bon bons rolled in sesame seed on a carrot puree and drizzled with a spring onion and plum sauce and

White onion and leek soup laced with cider, topped with cheesy parmesan and garlic croutons

Prawn, coriander and chilli bruschetta

Wild mushroom risotto with parmesan, rocket and balsamic vinegar dressing

MAINS

Beef Wellington - Fillet of beef cooked medium, topped with a mushroom duxelles, wrapped in Parma ham, encased with puff pastry, served with dauphinoise potatoes, caramelised onions, tender stem broccoli, asparagus and leek parcel with a port jus

Seabass fillet topped with a crab, tomato and tarragon crust, served on parmentier potatoes, selection of green vegetable and drizzled with a ratatouille sauce

Turkey escalope stuffed with a cranberry stuffing, pig in blanket, rosemary roast potatoes, braised red cabbage, honey glazed carrots a green vegetable parcel

Quinoa and broccoli cakes on creamed leeks, topped served with a mixed leaf salad with roasted tomatoes and pickled cucumber

DESSERTS

Chocolate fondant served warm with Madagascan vanilla ice cream

Sicilian lemon tart with a berry compote and crème fraiche

Traditional Christmas pudding with a brandy and Cointreau sauce

Suffolk cheeseboard with quince jelly, celery and biscuits

Tea or coffee served with after dinner treats

£49.95 per person

Booking essential, please contact us to reserve your table with a payable deposit of £5 per person. Pre-orders required before date. Email

enquiries@16steakhouse.co.uk or call 01473 250816