



Dinner For The Whole Table

Amuse bouche

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Dill and gin cured salmon gravadlax

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Beef wellington, dauphinoise potatoes, tenderstem broccoli and red wine jus

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Chocolate fondant, almond brittle and vanilla ice cream

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Petit four

£65 per person

This menu is only available if everyone is having it, although a vegetarian version can be catered for.

Please notify us of any allergies or intolerances.



Sunday Roasts

Sirloin of Beef

loin of Blythburgh Pork

Chicken Supreme

All served with roast potatoes, honey glazed carrots, spiced red cabbage, cauliflower cheese, tenderstem broccoli, yorkshire pudding and gravy.

Celeriac and Mixed Nut Roast



Desserts

Sticky Toffee Pudding, Sticky Toffee Sauce and Vanilla Ice Cream

White and Dark Chocolate Brownie

Vanilla Panna Cotta with Strawberries

Two Courses £25



Canapes

Vegetarian

Mini jacket potatoes with chive cream cheese
Mozzarella, tomato and basil arancini
Classic bruschetta
Mini cheese scones and onion jam
Tempura Vegetables

All £1.40 each

Meat

Honey and mustard cocktail sausages
Chicken ceaser in little gem cups
Duck and hoisin spring rolls
Melon and parma ham
Sticky pork belly skewers

All £1.50 each

Fish

Smoked mackerel pate on toast
Prawn cocktail in little gem lettuce cups
Thai fishcakes
Smoked salmon and herb cream cheese
Tempura prawns

All £1.50 each



Starters

Pork belly, black pudding, quails egg and caramelised apple puree

Chicken satay, pickled vegetables and curried mayonnaise

Smoked mackerel, roasted beetroot salad and horseradish cream

Thai fishcake, asian salad and sweet chilli sauce

Pan seared scallops, pea puree and crispy pancetta

Courgette fritters, spicy tomato sauce

Caramelised onion and goats cheese tart



Mains

Chicken supreme, dauphinoise potatoes, green beans, baby onions, crispy pancetta and jus

Braised feather blade of beef, horseradish mash, honey glazed carrots and kale

Slow cooked blythburgh pork belly, creamy mash, hispi cabbage, apple sauce and crackling

Gressingham duck confit with pancetta puy lentils

Creamy king prawn and mussel linguine

Pan fried seabass, stir fried vegetables, soy and chilli dressing

Three cheese arancini, spinach, tomato sauce

Mixed herb gnocchi, courgette, pea, spinach, parmesan



Desserts

Baked white chocolate and raspberry cheesecake
Dark chocolate brownie
Strawberry and passionfruit pavlova
Lemon tart, mini meringues and fresh raspberries
Lemon and lime posset and coconut shortbread
Spiced apple cake, caramel sauce

£40 for 2 courses

£50 for 3 courses



Sharing Platters

£15 per person

Meat

Scotch Eggs
Sausage Rolls
Mixed Charcuterie
Olives
Pickles
Chutney
Fresh Bread and Butter

Fish

Smoked Salmon
Prawn Cocktail
Mackerel Pate
Shell on Prawns
Lemon Mayo



Pickled Cucumber
Fresh Bread and Butter

Cheese

Baron Bigod
Mrs Temples Binham Blue (v) (p)
Black Bomber (v) (p)
Mixed Millers Biscuits
Apple and Grapes
Walnuts
Red Onion Marmalade
Tomato and Chilli Chutney

Vegetarian or Vegan

Vegetarian/Vegan Cheese
Paprika and Thyme Hummus and Crudites
Creamy Red Pepper Cashew Dip
Mixed Olives
Sunblushed Tomatoes
Nuts
Fresh Bread and Butter