



# MENU

## STARTER

*Spiced breaded chicken tenders, chipotle mayonnaise*

Chicken duck noodle broth

Smoked haddock fishcake with creamed leeks

Smoked salmon mousse, pickled cucumber and dill salad.

Creamed mushroom soup with wild mushrooms on toast

Caramelised onion and goats cheese tart with beetroot salad.

## MAIN

Chicken supreme, root vegetable dauphinois, leeks, crispy pancetta and jus.

Blythburgh pork schnitzel, saute potatoes, Sauerkraut with a mushroom cream sauce.

Shin of beef Addams ale pie, creamy mash, honey glazed carrots and kale.

roast partridge, bubble and squeak , Savoy cabbage, chestnuts and a cider cream sauce.

Cod fillet, sautéed wild mushrooms, spinach, parsnip puree and brown shrimp butter

Classic fish pie, cheddar mash and wintergreens.

Roasted butternut squash and sage risotto

Spiced moroccan chickpea and vegetable stew yogurt and coriander.





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# DESSERTS

Dark chocolate brownie with chocolate sauce and  
vanilla ice cream.

Chocolate orange trifle

creme brûlée with homemade shortbread and  
blackberries

Zestie lemond curd cheese cake

Warm plum frangipani tart with roasted plums and  
Chantilly cream

Spiced apple sponge with vanilla custard

two courses £40 per person

Three courses £50 per person

+





# SUNDAY ROASTS

Sirloin of Beef  
or  
Loin of Blythburgh Pork  
or  
Chicken Supreme

All served with roast potatoes, honey glazed carrots, spiced red cabbage, cauliflower cheese, tender stem broccoli, Yorkshire puddings and gravy.

Cleleriac and mixed nut roast  
all served with the above.

## Desserts

Sticky toffee pudding, sticky toffee sauce and vanilla ice cream.

White and dark chocolate brownie


lemon curd cheesecake

Two courses £30 per person

+

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DINNER FOR  
THE WHOLE  
TABLE

*Amuse bouche*

*Dill and Gin cured Gravellax*

*Beef wellington, dauphinoise potatoes,  
tenderstem broccoli served with a red wine jus*

*petit four*

*£70 per person*

*this menu is only available if everyone is having  
it although a vegetarian version can be catered  
for*

