

## lodge menu...

### **to start you off...**

smoked salmon traditionally garnished  
french onion soup, gruyere croutons  
chicken liver parfait, toasted brioche, fig chutney & balsamic reduction  
red onion & parmesan tart, soft boiled quails egg, rocket salad & red pepper puree  
potted prawns, gem lettuce, crab mayo, avocado fool & lemon dressing  
parma ham, rioja poached melon, pumpkin seeds & red wine reduction

### **caught in the middle...**

roasted cod fillet, sauté potatoes, chorizo & wilted rocket, balsamic jus & truffle oil  
chicken supreme, coq au vin, honey roasted parsnips & herb rolled new potatoes  
steamed suet steak & kidney pudding, clapshot potatoes & st edmunds ale gravy  
confit duck leg, white bean cassoulet  
whole baby monkfish tail, peas bombe femme & herb mash  
wild mushroom stroganoff, saffron rice, spicy tomato chutney

caught in the middle dishes are served with a selection of seasonal vegetables and fat chips family style service.

### **puddings**

dark chocolate tart, pistachio ice cream & white chocolate sauce  
vanilla pannacotta, trio of raspberries  
lemon amaretti cheesecake, orange salad & lime syrup  
white chocolate & strawberry brulee, shortbread  
iced lemon parfait, orange compot & mandarin vodka.

selection of British cheeses, fig chutney, celery & grapes

### **£25.00 per person**

**All guests to eat the same starter, mains and dessert.**