

## lodge menu...

### to start you off...

beetroot gravadlax, horseradish cream, lambs leaf lettuce

onion & thyme soup, curry oil

chicken liver parfait, toasted brioche, fig chutney & balsamic reduction

red onion & parmesan tart, soft boiled quails eggs, rocket salad & red pepper puree

potted prawns, frissee lettuce, crab mayo & lemon dressing

parma ham, smoked mozzarella, pumpkin seeds & red wine reduction

### caught in the middle...

roasted north atlantic cod fillet, sauté potatoes, chorizo & wilted rocket, balsamic jus & truffle oil

steamed steak & kidney suet pudding, clapshot potatoes & st edmunds ale gravy

spiced suffolk pork chop, sweet & sour peppers & herb dressing

whole baby monkfish tail, peas bombe femme & herb mash

wild mushroom stroganoff, saffron rice, spicy tomato chutney

whole roasted poussin, sage & onion crushed potatoes, game chips & watercress

**caught in the middle dishes are served with a selection of seasonal vegetables and fat chips**

### puddings...

dark chocolate tart, pistachio ice cream & white chocolate sauce

white chocolate & strawberry brulée, shortbread

pineapple carpaccio, passion fruit & coconut ice-cream

iced honey parfait, plum compote & a shot of drambuie

chilled english rhubarb crumble & vanilla ice-cream

### the lodges...

our lodge menu is a three course menu. please choose one starter, one main and one pudding for the entire party. we can cater for special diets and vegetarians please let us know your requirements. we require a pre order, final numbers and details 7 days prior to your event for all guests. this menu is inclusive of bread.

Inclusive of vat

**£25.75 per person**