

bunker menu . . .

the bunker menu...

The bunker is a self-contained private dining space which can be hired for a lunch or dinner with friends, colleagues or a special celebration. Whatever the occasion, having your own dedicated chef & waiter and a private terrace garden for pre-dinner drinks, turns your party into something really special in a unique space.

From the menu below, you may select two options, plus a vegetarian option, for each course for your guests to choose from. Then, as the host, we ask that you collect everyone's choice & pass it on to the team here at least 14 days in advance of the event.

If you select the 'to carve' option, then all of your party must have this for their main course – don't forget to choose a vegetarian option too.

to start you off...

- pinneys smoked mackerel pate, mixed leaves, horseradish & chive cream & melba toast
- kesgrave smoked salmon, avocado mousse, white crab, candied lime zest
- chicken liver parfait, vanilla salt, melba toast, tomato chutney
- cured duck breast, pomegranate, chicory & watercress salad
- ham hock & herb roulade, soft duck egg, pickled apple & broad beans
- classic prawn cocktail
- open ravioli of asparagus, wild mushrooms, pine nuts, rocket & goats cheese (V)
- tian of tomato tartare, green bean vinaigrette, peppered goats cheese bavarois
- beetroot salad, goats cheese bavarois, balsamic jelly
- roast parsnip soup, parsnips crisps, honey crème fraiche

caught in the middle...

- moroccan spiced braised lamb shoulder, raisin & toasted almond couscous, chick peas
- pork cutlet, braised fennel, bubble & squeak, cider sauce
- pan roast chicken breast, fricassee of new potatoes, sweetcorn & chorizo
- roast venison loin, bourguignon garnish, parsnip gratin
- black bream fillets, sautéed potatoes, capers, roast tomatoes, rocket & lemon
- roast cod fillet, olive oil mash, roast peppers, sauce vierge
- lamb & kidney pudding, herb mash & mint jus
- rump of lamb, creamed savoy, pancetta & roasted shallots
- pitivier of portobello mushrooms, shallot & spinach, basil pesto & balsamic reduction (V)
- roast courgette & feta tart, aubergine caviar, crispy feta (V)

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to carve... (all members of your party must have this)

- salmon en croute, confit lemon greens, dill & horseradish beurre blanc
- dedham vale fillet of beef "en croute", dauphinoise potatoes, roasted shallots & red wine sauce (£5.00pp supplement)
- roast british sirloin, garnished traditionally

all of the main courses are accompanied by mixed vegetables, chips & new potatoes for all to share.

puddings...

- root ginger & chocolate cheesecake, orange sorbet
- dark chocolate & orange mousse, rich orange sauce, chocolate tuille
- amaretto & espresso parfait, rich chocolate ganache, coffee bean tuille
- black forest gateaux, mascarpone ice cream (V)
- chocolate tart, passion fruit granite, passion fruit coulis (V)
- blackberry & nougat parfait, blackberry compot, poppy seed tuille (V)
- pear & frangipane tart, mascarpone ice cream (V)
- strawberry profiteroles, white chocolate & roast almond sauce (V)
- trio of lemon; lemon meringue pie, lemon drizzle cake, lemon sorbet (V)
- classic vanilla brulee, shortbread (V)
- baked rice pudding, mixed berry compot (V)
- apple & blackberry crumble, vanilla ice cream (V)
- selection of british cheeses served with homemade fig chutney, celery & grapes (supplement £1) or as an additional course £6.85pp

inclusive of vat

£30.00 per person

£2.50 per person for chocolates & coffee