

showcase menu . . .

to start you off...

tartare of dedham vale beef, rocket salad, parmesan & quails egg

pressed terrine of guinea fowl, duck liver, golden raisin puree & marinated beetroots

ravioli of chicken & tarragon, buttered leeks, herb veloute & pancetta

roast duck consommé, spring onions, lotus root & ginger

roulade of kesgrave hall smoked salmon with chive fromage blanc & avocado coulis

tian of crab, tomato consommé, herb oil

warm tartlet of leek, wild mushrooms & goats cheese tart, rocket & balsamic reduction

goats cheese crottin, beetroot carpaccio, celery, walnuts, apple (V)

carved in the mess...

fillet of beef wellington, roasted shallots & dauphinoise potatoes

traditional roast dedham vale striploin, yorkshire pudding, roast potatoes, panache of vegetables

herb crusted rack of lamb, fondant potato, ratatouille

roast supreme of gressingham duck, vanilla mash, lime jus, roast parsnips & spinach

whole roasted poussin, sage & onion rosti, provencale vegetables

pan fried fillet of bass, braised fennel, cucumber, tomato & dill butter

roasted fillet of cod, roasted courgettes, spinach, red wine reduction & curry oil

open lasagne of celeriac, wild mushrooms, spinach, sauce jacqueline (V)

aaah puddings...

lemon tart, crushed raspberries, citrus syrup

vanilla pannacotta & trio of strawberries

dark chocolate delice, prune & armagnac ice cream, chocolate sorbet

whole roasted baby pineapple, peppercorn ice cream

star anise tiramisu, biscotti

selection of british cheeses, fig chutney, celery, grapes (£6.00 per person as an additional course)

coffee and chocolates available at an additional £2.50 per person

inclusive of vat

£36.00 per person

notes...

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. children's menu available.