

Private dining...

Canapés...

£5.00 per person. Please choose 4 canapés (2 hot and 2 cold)

Cold

House smoked salmon on granary bread

Inside out smoked duck, cucumber, spring onion and hoi sin

Sundried tomato and pesto palmier with romesco dip (V)

Caesar salad filo tarts (V)

Thai marinated tiger prawn on spoons

Cherry vine tomato, buffalo mozzarella and basil (V)

Pickled mushroom and blue cheese on rosemary crostini (V)

Mini prawn cocktail cone

Rock oysters on ice with shallot vinegar

Ring of crevettes in garlic oil with lemon and parsley mayonnaise

Cornish brie and chutney on crostini with bacon

Choux bun with dill cream cheese and smoked trout

Parma ham, melon and soft goats cheese

Avocado and mango nori roll with pickled ginger and sesame seeds (V)

Soft boiled quails egg, pea humous and celery salt (V)

Hot

Roast beef and Yorkshire pudding, creamed horseradish

Fish and chips in paper cones

Bangers and mash

Tempura of tiger prawns, garlic aioli

Coconut crab cakes with ginger, lime and coriander mayonnaise

Mini lamb tikka kebab, mint and cucumber yoghurt

Wild mushroom tart, quail egg, hollandaise (V)

Spinach and feta parcel (V)

Malaysian chicken satay, dipping sauce

Skewered beef fillet, oriental dip

Langoustine and lemon grass shot

Prawn sesame toast

Sweet potato croquettes, red onion humous (V)

Starters...

Dartois of asparagus and garden pea (V) tomato and chive butter	£9.25
Pinney's smoked mackerel pâté with beetroot horseradish and potato salad	£8.50
Red onion, taleggio and marjoram tart (V) quail egg and tomato salad	£8.25
Crevette, house smoked salmon and avocado lasagne cucumber, lemon dressing	£8.95
Roasted summer squash and Kidderton ash goats cheese salad dandelion and toasted pumpkin seeds (V)	£7.95
Thinly sliced smoked duck breast with confit leg croquette sage, potato, caramelised sweet onion and parsley salad	£8.50
Seared scallops with pork belly Granny smith and chard	£9.50
Open ravioli of asparagus (V) peas, broad beans, tomato and goats cheese	£8.50
Ham hock and vegetable pressing homemade piccalilli, capers and gherkin	£8.25
Tiger prawn ravioli in lime and coriander Thai flavours	£8.95
Half lobster and crab salad on mango purée with Asian flavoured vinaigrette	£15.50
Pressing of asparagus in herb jelly (V) soft poached quails egg with peas and broad beans	£7.95
Tian of salmon, avocado and prawns with smoked salmon rosette watercress dressing	£9.50
Trio of melon with Parma ham sweet mustard and sherry dressing	£8.75

Main...

Roast sirloin of British beef traditionally served with Yorkshire pudding, roast cocotte potato and gravy	£23.50
Thick cut roast sirloin of British beef with a bourguignon sauce creamed potato, red wine jus	£23.50
Dedham Vale fillet of beef 'en croute' dauphinoise potato, shallots and Madeira jus	£27.95
Pan roast free range 'Essex birds' chicken breast butter fondant potato, pea and chorizo sausage with garlic velouté	£19.95
Breast of Suffolk duck with duck and vegetable spring roll sardalaise potato, summer squash purée and duck jus	£21.95
Roast fillet of Dedham Vale beef Anna potato, caramelised onion, truffle and Madeira jus	£28.95
Rack of English lamb with parsley and Parmesan crumb boulangere potato, roasted beets and lamb jus	£24.95
Dartois of chicken marquis potato, spinach, chervil butter sauce	£19.50
Rump of English lamb with minted hollandaise sauce with potato and pea croquette, white asparagus	£23.50
Slow roast rack of Dingly Dell pork with glazed apple sage and onion mashed potato, braised red cabbage, Aspall cider gravy	£20.95
Pan fried breast of guineafowl, leg confit rosti potato, morel and garden pea velouté	£21.50

All main course dishes are served complete with their own vegetables and potatoes
We also serve a bowl of seasonal vegetables per table

Fish main...

Fillet of lemon sole with lobster mousse duchess potato, baby leeks, mushroom and shrimp velouté	£24.00
Fillet of sea bass and salmon 'en croute' new potatoes, leaf spinach, Champagne and chervil sauce	£24.50
Supreme of freedom foods Scottish salmon crushed new potato, shellfish and baby vegetable sauce	£24.00

Vegetarian main...

Woodland mushroom stroganoff (V) jewelled rice	£18.50
Baked gnocchi in tomato and basil sauce (V) layered with courgette, aubergine and pimento with a cheddar glaze	£18.50
Char roast aubergine cannelloni (V) filled with a spinach, pinenut and herb stuffing on a bed of polenta with tomato sauce	£18.50
Curry and kaffier lime braised vegetables (V) basmati rice, mango chutney, poppadum	£18.50
Twice baked cheese soufflé (V) spinach, mushroom, new potatoes, parmesan cream	£18.50
Truffled artichoke, chard and feta orzotto, herb oil (V) parmesan crisp and spaghetti of vegetables	£18.50
Glazed garden pea and leek tart with a stuffed plum tomato potatoes (V) chive butter sauce and tomato dressing	£18.50

Desserts...

Strawberry and passion fruit pavlova, raspberry sauce, double cream	£6.95
Lemon tart, raspberries and raspberry sauce	£6.95
Mango and coconut cheesecake with pineapple salsa and Malibu syrup	£6.95
Rice pudding and orange bavaois, Talbooth fudge and plum jam	£6.95
Madagascan vanilla bean mousse, rhubarb sorbet and ginger tuille	£6.95
Arctic roll on homemade lemon curd and fresh summer berries	£6.95
White chocolate and raspberry delice with minted jelly	£6.95
Trio of chocolate mousse, caramelised orange jelly	£7.25
Fresh strawberries and raspberries in a glass with Madagascan vanilla cream	£7.25
Timbale of summer berries in vanilla jelly, Champagne sorbet	£8.75
Peach Melba trio, vanilla ice-cream, peach mousse and raspberry tart	£8.50
Coffee and chocolates	£2.25

Cheese as an extra course...

Selection of British and Irish cheese, celery, grapes and apple with biscuits please choose 3 - Stilton, Cheddar, Gubeen, Tunworth, Tymsboro, Cashel blue, Wensleydale - per board of 10 portions	£80.00
Truffled Waterloo celery and walnut salad, truffled honey	£7.95
Warm crottin goats cheese pear and vanilla purée, walnut bread	£7.95

Evening finger buffet...

£18.50

Choose 4 sandwich items

Traditional

Ham and mustard
Tuna and sweetcorn
Egg and cress (V)
Cheese and pickle (V)

Modern

Roast beef, watercress and horseradish mini baps
Smoked salmon, cream cheese, and prawn roulade
Roasted vegetable, humous, pumpkin seed wrap (V)
Smoked chicken caesar wrap

Cold

Pork pie, scotch egg and charcuterie salads with French bread, gherkin, onions and chutney

Choose 6 hot items

Mini Pizza (V)
Fish cakes, cucumber yoghurt
Pineapple and chilli squid
Chicken satay with dipping sauce
Thai vegetable moneybag, sweet soy dip (V)
Vegetable and spinach pakora, humous and onion dip (V)
Duck spring roll
Pork belly fritters, apple sauce
Stuffed Jalapeno pepper with cheese (V)
Chicken samosa
Skewered lamb koftas
Southern fried chicken pieces, sweetcorn relish

Evening informal bbq...

£19.50 May - September

Whole Suffolk pig, spit roast
(Or for numbers less than 100 Skewers of pork, chicken, lamb satay)

Beef Burgers
Proctors Suffolk Pride sausages
Vegetable and halumi kebabs
Vegetarian sausages

Sautéed onions

All served with apple sauce, relish, ketchup, Branston,
piccalilli, mayonnaise, pickled onions, gherkins, English mustard

Spiced potato wedges, crème fraîche

Coleslaw
Green salad
Tomato, mozzarella and red onion salad
Cucumber in minted yoghurt

Buns and rolls

Chocolate fondue fountain...

£530 up to 160 guests

Fountains of warm cascading Belgian chocolate
served with strawberries, banana, Chinese gooseberries, pineapple, cookies,
Turkish Delight, fudge, donuts and marshmallows

All prices include VAT @ 20% - a 10% service charge is added to the total account