

## private dining... canapés...

£4.60 per person for 4 canapés (2 hot and 2 cold)

### Cold

House smoked salmon on granary bread

Inside out crispy duck, hoi sin

Foie gras and red onion chutney

Caesar salad filo tarts (V)

Moroccan cous cous and smoked chicken

Crostini of sun-blushed tomato, avocado mousse (V)

Red pepper and tomato tart (V)

Thai marinated tiger prawn

Tomato and mozzarella stack (V)

Pickled woodland mushroom on toast (V)

Wild rice and spring onion pancakes, curried aubergine caviar (V)

Parma ham, brie and tomato crostini

Rock oysters on ice with shallot vinegar £1.25 each

### Hot

Roast beef and Yorkshire pudding, creamed horseradish

Fish and chips in paper cones

Bangers and mash

Smoked haddock rarebit flan

Malaysian chicken satay, dipping sauce

Spinach, feta and caraway wonton, red pepper and chilli dip (V)

Crispy tiger prawns, garlic aioli

Crab fishcakes with sweetcorn relish

Mini lamb brochette, tzatziki

Red onion and Parmesan tart (V)

Mini shepherds pie

Wild mushroom tart, quail egg, hollandaise (V)

All prices include VAT @ 17.5% - a 10% service charge is added to the total account

## starters...

Steamed asparagus (V) sourced locally when available	£8.75
Dartois of asparagus and garden pea chive butter sauce	£8.95
House smoked Scottish salmon capers and shallots, granary bread	£8.50
Parfait of chicken livers pickled mushroom and truffle salad, onion bread	£7.75
Open ravioli of asparagus (V) sun blushed tomato, feta and kalamata olives	£8.25
Prawn and lobster cocktail	£9.95
Panzanella with Buffalo mozzarella and avocado (V) sweet pimento, tomato, sourdough and herbs and Italian flat bread	£7.75
Terrine of smoked chicken and artichoke citrus salad	£7.95
Tomato, courgette & goats cheese tatin (V) roasted beetroot and walnuts	£7.75
Tiger prawn ravioli in lime and coriander Thai flavours	£8.75
Tomato and buffalo mozzarella salad (V) rocket and toasted pine kernels	£7.75
Salad of wild mushroom, charred onion bread (V) blue cheese dressing	£7.75
Red onion and Parmesan tart (V) curly endive, rocket and quail egg salad, balsamic reduction	£7.75
Tian of salmon, avocado and brown shrimp with smoked salmon rosette horseradish cream, watercress salad	£8.75

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## main...

Roast Sirloin of Scotch beef traditionally served with Yorkshire pudding, roast cocotte potato and gravy	£21.95
Roast Sirloin of Scotch beef thick cut with rosti, vine tomato, watercress salad, bordelaise sauce	£21.95
Scotch Fillet of beef 'en croute' dauphinoise potato, shallots and Madeira jus	£26.00
Roast peppered chicken breast, Polish cabbage, gnocchi, lemon beurre blanc	£17.95
Gressingham duck breast, confit leg potato and beetroot gratin, celery and bacon choucroute, pommery mustard velouté	£20.50
Rack of English lamb herb and Dijon crumb, boulangère, ratatouille, lamb jus	£22.50
Tournedos of British Excellence beef , spinach mousse, fondant potato Madeira jus with smoked bacon and mushroom	£26.00
Slow roast rack of pork potato cake, braised cabbage, Dijon and apple sauce	£19.75
Pan fried guineafowl breast, braised leg potato cake, morel mushroom velouté	£19.95
Stuffed loin of lamb, with apricot and spinach fondant potato, pea and broad bean mousse, lamb jus	£22.00
Dartois of chicken crushed new potatoes, tomato and chervil butter sauce	£17.95
Proctors 'Bangers and Mash' onion rings choose from..... traditional, Cumberland, Lincolnshire, Suffolk, lamb and mint served with roasted root vegetables	£17.95

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...

Tournedo of salmon Anna potato, spinach, saffron and caper sauce	£18.50
Sea bass and salmon dartois crushed new potato, Champagne and chervil sauce	£23.00
Steamed fillet of lemon sole, shrimp and parsley mousse tomato and chive butter sauce, duchess potato	£22.50
Pan-roast halibut fillet new potatoes, leaf spinach, hollandaise sauce	£21.75

## vegetarian main...

Woodland mushroom stroganoff (V) jewelled rice	£16.85
Baked herb gnocchi (V) sweetcorn, red chard, porcini mushroom and pimento, Madeira velouté	£16.85
Char roast aubergine cannelloni (V) pine-kernels, spinach, feta, cous cous, polenta, tomato sauce	£16.85
Basil risotto cake with tomato and mozzarella (V) leaf salad, poached pear and pesto	£16.85
Curry and kaffier lime braised vegetables (V) basmati rice, mango chutney, poppadum	£16.85
Twice baked cheese soufflé (V) spinach, mushroom, new potatoes, Parmesan cream	£16.85
Warm salad of stuffed piquillo peppers (V) pesto and balsamic dressing	£16.85

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## desserts...

Strawberry and passion fruit pavlova raspberry sauce, double cream	£6.50
Lemon tart, with crushed raspberries	£6.50
Mango and coconut cheesecake crispy coconut, Malibu syrup	£6.50
Baked egg custard tart with candied rhubarb	£6.50
Talbooth sherry trifle	£6.50
Fresh strawberries and raspberries in a glass Madagascan vanilla cream	£6.75
Summer pudding strawberry compote, double cream	£6.75
Trio of chocolate mousse caramelised orange sauce	£6.75
Lemon crème brûlée blueberry, shortbread	£6.25
Roasted apple and vanilla torte Calvados ice-cream	£6.25
Vanilla cream profiteroles dark chocolate sauce	£6.25
Chocolate brownie, pistachio ice-cream, cherries, kirsch sabayon	£6.25
Trio of desserts panna cotta, chocolate tart, passion fruit mousse	£7.95

**Coffee and chocolates £2.00**

## smorgasbord main course...

**Smorgasbord main course £26.75**  
(Minimum 50 people)

### Decorated meats and fish

Whole roast decorated turkey

Roast Sirloin of British Excellence Beef

Honey baked gammon

Whole poached salmon and cucumber with crevettes

Dressed crab in shells

Gravadlax of salmon

Marinated scallops in orange and lemon

### Selection of salads

Cous cous, feta and roasted vegetables

Italian pasta salad

Coleslaw

Tomato and mozzarella salad

Mixed leaf salad

Tuna nicoise salad

Char grilled courgette and roasted red pepper salad, tarragon dressing

Pickled mushroom salad

New potato salad

Sweetcorn and black bean salad

Beetroot and watercress salad, horseradish dressing

Cucumber and minted yoghurt

Horseradish, English mustard, Cranberry, Mayonnaise

Marie Rose, Vinaigrette, Sweet mustard mayonnaise

Minted new potatoes

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## bbq main course...

**BBQ main course £25.75**  
(minimum 60 people)

### Whole Suffolk pig spit roast

Sirloin steaks in a spicy Talbooth rub  
Proctors sausages  
Vegetable and halumi kebabs  
Darne of marinated salmon in chilli, lemon grass and lime

### Selection of salads

Cous cous, feta and roasted vegetables  
Italian pasta salad  
Coleslaw  
Tomato and mozzarella salad  
Mixed leaf salad  
Tuna nicoise salad  
Char grilled courgette and roasted red pepper salad, tarragon dressing  
Pickled mushroom salad  
New potato salad  
Sweetcorn and black bean salad  
Beetroot and watercress salad, horseradish dressing  
Cucumber and minted yoghurt

Vegetable moilee curry

Dauphinoise potatoes

### Garlic bread

Apple sauce, pickles, dressings, mayonnaise

## Cheese as an extra course

Selection of British and Irish cheese, celery, grapes and apple with biscuits £75.00  
please choose 3 - Stilton, Cheddar, Gubeen, Tunworth, Tynsboro,  
Cashel blue, Wensleydale - per board of 10 portions

Truffled Waterloo £7.50  
celery and walnut salad, truffled honey

Warm crottin goats cheese £7.50  
pear and vanilla purée, walnut bread

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## evening finger buffet...

£17.00 (min 100)

### **Traditional Sandwiches** - Choose 4 sandwich items

Ham and mustard

Tuna and sweetcorn

Egg and cress (v)

Cheese and pickle (v)

### **Modern sandwiches**

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**

Chicken liver pate, French bread

crudité and dips

### **Finger food** - 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

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## evening informal bbq...

£17.95 (min 100)

Whole Suffolk pig, spit roast  
(Or if no pig available or required  
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 - £520.00 up to 160 guests**

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

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