

## mr g's . . .

### **starters...**

- spiced parsnip soup, lemon and corriander crème fraiche
- vodka cured organic salmon gravadlax, horseradish and dandelion leaves
- pan seared scallops, carrot spaghetti, celeriac puree and hand cut salsa verdi
- sliced bresaola, goats cheese mousse and honey glazed hazelnuts
- stilton, pear, walnut and rocket samosa, raisin chutney
- duck terrine, with piccalilli puree, onion jam and crostini
- goats cheese and red onion tart, orange and pinenut salad
- grilled tiger prawns and saffron aioli
- half lobster thermidor, truffle endive - £5.00 supplement per person

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### **mains...**

- 'essex birds' organic free range chicken, pancetta rösti, tarragon and truffle jus
- dorne of organic salmon, beetroot jus, crushed new potatoes garden peas and gem lettuce
- pave of cod, braised butterbeans, chorizo and rosemary
- dedham vale steak and kidney pudding served with ale gravy
- roast monkfish tail wrapped in parma ham, curried puy lentils and mint yoghurt
- pave of venison, braised red cabbage, warm potato and chestnut salad
- butternut squash and sage ravioli, pinenut beurre blanc (v)
- roast lamb rump, port shallots, parmientier potatoes and green beans

### **carved in the room: (everyone must have the carvery)**

- roast dedham vale sirloin, goose fat potatoes and yorkshire pudding (£5 supplement per person)
- leg of lamb served with dauphinoise potato and rosemary jus
- honey roast gammon with parsley sauce and duchesse potatoes

**served with additional vegetables to compliment the dish chosen**

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### **desserts...**

- spiced fruit strudel and custard
- pear and pistachio tart, lemon mascarpone
- kirsch cherry and dark chocolate mille feuille
- caramel panna cotta, kumquat and sultana compote
- spiced rum crème brulee, caramel tuille
- white chocolate and raspberry torte
- mulled wine poached pear, vanilla syllabub and cinnamon tuille
- european cheeseboard (£6.75pp if taken as additional course)

### **£32.50 pp inc. vat and bread and atlas olives on arrival**

In the event of cancellation of any member of the party, we do require 48 hours notice to avoid a charge of £32.50pp.  
Minimum number of 12 people required.

Coffee & chocolates are an extra £2.50pp.