



sunday lunch. . .

to start you off...

Toasted goat's cheese on homemade walnut bread croute with watercress and rocket salad

Fresh asparagus soup with cream

A plate of home oak smoked salmon, simply served with lemon

Duck breast and liver terrine in pancetta with horseradish and beetroot relish

A gateau of shellfish – king prawns, crayfish tails and lobster on mixed baby leaves

Classic gaspacho – chilled with garlic croutons

caught in the middle...

From the trolley – roast rib of Dedham Vale beef with Yorkshire pudding and roast potatoes

Smoked haddock, mushroom and prawn pie with potato and gruyere mash

Pan-fried local Dover sole with nut brown butter

Cold poached salmon and Harwich crab with dressed salads

Grilled fillet of sea-bass on lemon scented pilaf rice, lime and chive butter

Roast rack of lamb with lyonnaise potatoes and red wine gravy

what's for pudding...

Lemon tart with citrus sauce and clotted cream

Iced raspberry parfait glace with mixed berry compote

Dark Belgian chocolate cheesecake with caramelized hazelnuts

Trio of home made ice-creams or sorbets

Bramley apple and rhubarb pie with anglaise sauce

British and continental cheeses with apple, grapes, celery, water biscuits and homemade bread

£29.00 3 courses

**All main courses are served with vegetables and potatoes or a salad if you would prefer
Price includes vat – any gratuities are entirely at your discretion**