

lodge menu...

to start you off...

smoked salmon traditionally garnished
french onion soup, gruyere croutons
chicken liver parfait, toasted brioche, fig chutney & balsamic reduction
red onion & parmesan tart, soft boiled quails egg, rocket salad & red pepper puree
potted prawns, gem lettuce, crab mayo, avocado fool & lemon dressing
parma ham, rioja poached melon, pumpkin seeds & red wine reduction

caught in the middle...

roasted cod fillet, sauté potatoes, chorizo & wilted rocket, balsamic jus & truffle oil
chicken supreme, coq au vin, honey roasted parsnips & herb rolled new potatoes
steamed suet steak & kidney pudding, clapshot potatoes & st edmunds ale gravy
confit duck leg, white bean cassoulet
whole baby monkfish tail, peas bombe femme & herb mash
wild mushroom stroganoff, saffron rice, spicy tomato chutney

caught in the middle dishes are served with a selection of seasonal vegetables and fat chips family style service.

puddings...

dark chocolate tart, pistachio ice cream & white chocolate sauce
vanilla pannacotta, trio of raspberries
lemon amaretti cheesecake, orange salad & lime syrup
white chocolate & strawberry brulee, shortbread
iced lemon parfait, orange compot & mandarin vodka
selection of British cheeses, fig chutney, celery & grapes

£25.00 per person

All guests to eat the same starter, mains and dessert.