



Menus 2010

From smooth chicken liver parfait to dressed local crab or tournedos of Scotch Premier beef, wild mushroom mousse, horseradish rosti, truffle jus, we can turn our hand to all kinds of menu tastes and styles. Traditional, classical, ethnic – the choice is yours and our Chefs are happy to help you choose a menu to suit the occasion and budget. Whether it's a cocktail party, wedding breakfast or dinner dance, you can be assured of our best attention at all times.

Please note some of our dishes may contain traces of nuts

Canapés Selection

4 canapés per person (2 hot and 2 cold)
£4.60 (£3.91 ex vat)

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 vat inclusive rates are calculated at 17.5%

Starters

Spring and Summer 2010

until end of September

Steamed asparagus (V) sourced locally when available

House smoked Scottish salmon
capers and shallots, granary bread

Parfait of chicken livers
pickled mushroom and truffle salad, onion bread

Open ravioli of asparagus (V)
sun blushed tomato, feta and kalamata olives

Prawn and lobster cocktail
(£2.65 supplement – £2.25 ex vat)

Panzanella with Buffalo mozzarella and avocado (V)
sweet pimento, tomato, sourdough and herbs
and Italian flat bread

Terrine of smoked chicken and
artichoke citrus salad

Tomato, courgette & goats cheese tatin (V)
roasted beetroot and walnuts

Tiger prawn ravioli in lime and coriander
Thai flavours

Tomato and buffalo mozzarella salad (V)
rocket and toasted pine kernels

Salad of wild mushroom, charred onion bread (V)
blue cheese dressing

Red onion and Parmesan tart (V)
curly endive, rocket and quail egg salad,
balsamic reduction

Tian of salmon, avocado and brown shrimp with smoked
salmon rosette, horseradish cream, watercress salad

Aromatic shredded duck salad
lime reduction, cucumber, spring onion and hoi sin

Main

Spring/ Summer 2010

until end of September

Roast Sirloin of Scotch beef
traditionally served with Yorkshire pudding,
roast cocotte potato and gravy

or

thick cut with rosti, vine tomato, watercress salad,
bordelaise sauce

£45.00 (£38.29 ex vat)

Roast peppered chicken breast,
polish cabbage, gnocchi, lemon beurre blanc

£42.00 (£35.74 ex vat)

Gressingham duck breast, confit leg,
potato and beetroot gratin, celery and bacon
choucroute, pommery mustard velouté

£44.75 (£38.09 ex vat)

Tournedos of British Excellence beef,
spinach mousse, fondant potato, Madeira jus
with smoked bacon and mushroom

£51.00 (£43.40 ex vat)

Slow roast rack of pork,
potato cake, braised cabbage, Dijon and apple sauce

£43.50 (£37.02 ex vat)

Pan fried guineafowl breast, braised leg,
potato cake, morel mushroom velouté

£43.75 (£37.23 ex vat)

Stuffed loin of lamb, with apricot and spinach
fondant potato, pea and broad bean mousse, lamb jus

£42.50 (£39.57 ex vat)

Proctors 'Bangers and Mash' onion rings
choose from.....

traditional, Cumberland, Lincolnshire, Suffolk,
lamb and mint

served with roasted root vegetables

£42.75 (£36.38 ex vat)

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

The main course price includes starter, main, dessert and
coffee & chocolates and supply of all crockery, cutlery,
glassware, linen and service of both the food and wine

All vat inclusive rates are calculated at 17.5%

Fish

Tournedo of salmon
Anna potato, spinach, saffron and caper sauce
£42.00 (£35.74 ex vat)

Sea bass and salmon dartois crushed new potato,
Champagne and chervil sauce
£46.75 (£39.79 ex vat)

Steamed fillet of lemon sole, shrimp and parsley mousse
tomato and chive butter sauce, duchess potato
£46.50 (£39.57 ex vat)

Pan-roast halibut fillet
new potatoes, leaf spinach, hollandaise sauce
£45.75 (£38.94 ex vat)

Vegetarian

Woodland mushroom stroganoff, jewelled rice (V)
£41.00 (£34.89 ex vat)

Baked herb gnocchi (V)
sweetcorn, red chard, porcini mushroom
and pimento, Madeira velouté
£41.00 (£34.89 ex vat)

Char roast aubergine cannelloni pine-kernels, spinach,
feta, cous cous, polenta, tomato sauce (V)
£41.00 (£34.89 ex vat)

Basil risotto cake with tomato and mozzarella (V)
leaf salad, poached pear and pesto
£41.00 (£34.89 ex vat)

Curry and kaffier lime braised vegetables (V)
basmati rice, mango chutney, poppadum
£41.00 (£34.89 ex vat)

Twice baked cheese soufflé (V)
spinach, mushroom, new potatoes, Parmesan cream
£41.00 (£34.89 ex vat)

Warm salad of stuffed piquillo peppers (V)
pesto and balsamic dressing
£41.00 (£34.89 ex vat)

All vat inclusive rates are calculated at 17.5%

Smorgasbord main course

(minimum 50 people) - £50.00 (£42.55 ex vat)

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

All vat inclusive rates are calculated at 17.5%

BBQ main course

(minimum 60 people) - £45.50 (£38.72 ex vat)

From the Barbecues

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

All vat inclusive rates are calculated at 17.5%

Desserts

Spring /Summer 2010

Strawberry and passion fruit pavlova
raspberry sauce, double cream

Lemon tart, with crushed raspberries

Mango and coconut cheesecake,
crispy coconut, Malibu syrup

Baked egg custard tart with candied rhubarb

Talbooth sherry trifle

Fresh strawberries and raspberries in a glass
Madagascan vanilla cream

Summer pudding, strawberry compote, double cream

Trio of chocolate mousse,
caramelised orange sauce

Lemon crème brûlée
blueberry, shortbread

Roasted apple and vanilla torte
Calvados ice-cream

Vanilla cream profiteroles
dark chocolate sauce

Chocolate brownie, pistachio ice-cream
cherries, kirsch sabayon

Trio of desserts
panna cotta, chocolate tart, passion fruit mousse
(supplement £1.47 - £1.25 net of vat)

Coffee and chocolates

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 £75.00 (£63.83 ex vat)

Truffled Waterloo
celery and walnut salad, truffled honey
£7.50 (£6.38 ex vat)

Warm crottin goats cheese
pear and vanilla purée, walnut bread
£7.50 (£6.38 ex vat)

Evening food after the main wedding breakfast

Evening finger buffet

£17.00 (£14.47 ex vat)

Choose 4 sandwich items from

Traditional Sandwiches

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

+ Choose 6 hot items from

Finger food

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

All vat inclusive rates are calculated at 17.5%

Evening food after the main wedding breakfast

Evening Informal BBQ

£17.95 (£15.28 ex vat)
(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 (£442.55 ex vat)
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 vat inclusive rates are calculated at 17.5%