



Plated menus 2015/2016



Plated Menus

2 course @ £35.00pp

3 course @ £45.00pp

Includes tea, coffee & petit fours

Price based on 80 guests

Starter

- Chicken parfait with a port jelly served on a toasted slice of fresh brioche bread.
- Smoked salmon with a lemon crème fraiche served on a bed of pea shoots and soda bread croutons
- Flamed fillet of mackerel marinated in Moroccan spices with an avocado, yoghurt & pickled cucumber salad
- Roasted pieces of duck breast on a bed of hazelnuts, pears & chicory with a fresh raspberry vinaigrette
- Pressed ham hock terrine with house made piccalilli and soda bread
- Goats curd salad topped with honey, figs and chopped walnuts (v)
- Grilled crostini with fig, creamed mozarella, honey & cobnut with a rich balsamic glaze (v)
- Fresh heirloom tomato topped with goats curd on a basil & pesto dressing (v)

Main course

- Herb crusted pan fried Atlantic salmon
- Suffolk reared chicken breast with a fennel & rosemary jus
- Cornish lamb rump with seasonal vegetable reduction
- Salted Suffolk pork neck with mushroom puree
- West Country braised brisket of beef with burgundy and truffle jus
- Saffron roasted supreme of chicken with crispy chorizo, black pudding and a pea puree
- Twice roasted belly of pork with apple and calvados jus
- Pan fried gnocchi, wild mushroom, asparagus, parmesan sauce (v)
- Pea and butternut squash risotto (v)

All served with seasonal vegetables tailored to the dish and a choice of potatoes:

- Fondant potato
- Potato dauphinoise
- Duck fat roast potato with rosemary salt
- Pommé puree
- Boulangere potatoes
- Lyonnaise potatoes

Additional vegetable side dishes £2.00 pp

- Steamed broccoli, burnt butter and toasted almonds (v)
- Honey roasted heirloom carrots
- Sautéed green beans, smoked bacon, garlic butter

Desserts

- Elderflower panna cotta with wild strawberries & raspberry shortbread crumb
- Steamed chocolate & orange sponge topped with candied orange served with crème Anglaise
- Blackberry crème brulee served with a Chantilly cream rose and topped with tuille
- Fresh autumn berry Eton mess
- Lemon and raspberry tart
- Cheese Board with a selection of English cheeses served with crackers & chutneys

Why not have both a dessert & a cheeseboard and add this course to your meal for an additional £5.00 per head



Children's menus

Starter, main course, dessert and unlimited soft drinks - £20.00ph

Main course, dessert and unlimited soft drinks - £15.00ph

Aimed at children aged from 6 to 13 years

Starters (optional)

- Tomato soup (v)
- Cheesy garlic Bread bites with dipping sauce (v)
- Classic dough balls with garlic and herb dip (v)
- Melon slices with Parma ham and a mixed berry coulis

Main Course

- Classic sausage and mash with onion gravy
- Fish goujons served with fries & coleslaw
- Chicken goujons served with fries and baked beans
- Spaghetti Carbonara served with garlic bread
- Spaghetti Bolognese served with garlic bread
- Cheese & onion pie served with chips and garden peas (v)

Desserts

- Sticky toffee pudding with ice cream or custard
- Treacle tart with ice cream or custard
- Knickerbocker glory
- Vanilla ice cream with a fresh fruit salad
- Trio of ice cream including chocolate, strawberry & vanilla