

# 3 Course Menu

## Option A

### Starters

Caesar Salad,  
Cheese and Herb Fritters with Sweet Pepper Marmalade,  
Potted Salmon with Pickled Cucumber,  
Thick Country Vegetable Soup,  
Prawns in a Marie Rose Sauce,  
Fish Cakes with Tartar Sauce,  
Smoked Mackerel Rillettes with a Green Bean and Shallot Salad,  
Chilled Smoked Salmon Mousse,  
Carrot and Coriander Soup,  
Pate Maison,  
Smoked Salmon with Blanched Lettuce and a Creamy  
Horseradish Mousse, Parmesan and Butternut Squash Soup with  
French Bread Croutons,

Served with selection of Fresh Bread Rolls and Butter.

### Main Course

Roasted Salmon Fillet with a Crusted Pecorino and Pesto topping,  
Pan-Fried Salmon with Bacon and Red Wine Jus,  
Chicken in a Tomato and Rosemary Sauce,  
Roast Chicken with all the trimmings,  
Locally Reared Pork Sausages,  
Roast Topside of Beef with a Yorkshire Pudding and a Red Wine Gravy,  
Normandy Pork with Cider,  
Roast Leg of Pork with Apple Sauce,  
Chicken Breast with Wild Mushroom and Bacon stuffing served  
with a Marsala Sauce.

All Main Courses are served  
with a choice of Potatoes and Seasonal Vegetables.

# 3 Course Menu

## Option A (continued)

### Vegetarian

Tagliatelle with Gorgonzola and Toasted Walnuts,  
Vegetarian Non-Meat Loaf,  
Italian Stuffed Aubergines,  
Provencal Tart,  
Baked Peppers filled with Couscous and Roasted  
Mediterranean Vegetables,  
Three-Cheese Lasagna with Spinach and Pine Nuts,  
Penne Rigate with Fresh Tomato and Mozzarella.

Served with selection of Fresh Bread Rolls and Butter.

### Desserts

Brandy Snap Basket filled with Greek Yoghurt, drizzled with Honey  
and Seasonal Berries, A sharp Lemon Mousse,  
Baby Choux Buns filled with Baileys Fresh Cream,  
Pavlova with Seasonal Berries,  
Chocolate Pudding served with a Fudge Sauce,  
Vanilla Cheesecake with Fresh Berries,  
Apple Tart served with Mascarpone,  
White Chocolate Mousse topped with  
Caramel Shards, Trio of Suffolk  
Cheeses (supplement applies).

Tea and/or Coffee.

**£34 per person including VAT.**

Price includes: Cutlery, Crockery, Linen Napkins and Tablecloths, Kitchen  
Equipment and Service.

# 3 Course Menu

## Option B

### Starters

Toasted Goats' Cheese with Blackened Sherry-vinegar Onions,  
Apple, Cider Salad with a melted Camembert Dressing,  
Salmon with Pesto, Tomato and Pesto Vinaigrette and Parmesan Crisps,  
Creamed Onion Soup with Cider,  
Curried Parsnip Soup,  
Roasted Tomato and Mozzarella Salad  
Leek and Potato Soup,  
Gorgonzola and Mascarpone Cheesecake served with an  
Onion Compote, Smoked Chicken and Mango Salad drizzled  
with an Oriental Dressing, Char-grilled Vegetable Terrine.

Served with selection of Fresh Bread Rolls and Butter.

### Main Course

Pan-fried Cod on a bed of Pea Puree with a Smoked Bacon and Shallot Cream  
Sauce,  
Roast Rump of Lamb with Herb Couscous,  
Seared Salmon with Roast Vegetable Couscous,  
Roast Sirloin of Beef with a rich Shallot and Mushroom Sauce,  
Roast Loin of Pork with a Crispy Crackling,  
Basque Chicken,  
Chicken with a Mushroom Duxelle wrapped in Smoked Bacon.

All Main Courses are served  
with a choice of Potatoes and Seasonal Vegetables.

# 3 Course Menu

## Option B (continued)

### Vegetarian

Chestnut, Spinach and Mushroom Filo Tarts with a Tomato and  
Ginger Coulis,  
Caramelised Onion and Lentil Wellington,  
Tomato Tartlet with an Olive and Parmesan Crust,  
Roasted Garlic and Aubergine Custards with Red Pepper  
Dressing,  
Wild Mushroom Risotto with Parmesan Tuiles,  
Cheese Choux Pastries filled Mushrooms in Maderia Sauce.

Served with selection of Fresh Bread Rolls and Butter.

### Desserts

Chocolate Roulade,  
Baileys Brioche Bread and Butter Pudding,  
Summer Fruits Terrine,  
Eton Mess,  
Espresso Panna Cotta with Chocolate Sauce,  
Raspberry Brulee served with a Shortbread Biscuit,  
Lemon Posset,  
Warm Chocolate Pudding with Belgian Chocolate Sauce,  
Wonderful White Chocolate Cheesecake,  
Apple and Frangipane Tart served with a warm  
Caramel Sauce, Trio of Suffolk Cheeses  
(supplement applies).

Tea and/or Coffee.

**£36 per person including VAT.**

Price includes: Cutlery, Crockery, Linen  
Napkins and Tablecloths, Kitchen Equipment  
and Service.

# 3 Course Menu

## Option C

### Starters

Hot and Sour Pickled Prawns,  
Duck Liver Parfait with an Onion Confit,  
Roasted Figs with Gorgonzola and Honey-vinegar Sauce,  
Twice-baked Roquefort Soufflés,  
Horseradish Marinated Salmon,  
Italian Stuffed Aubergines,  
Stilton and Broccoli Soup,  
Balsamic and Soy-cured Salmon with Green Beans,  
Roasted Tomato Soup swirled with Basil and Olive Puree and  
Croutons,  
Slow Cooked Root Vegetable Soup,  
Ham Hock Terrine served with Homemade Piccalilli,  
Baked Stilton Stuffed Mushrooms with Garlic Breadcrumb  
topping, served with a Garlic Alioli.

Served with selection of Fresh Bread Rolls and Butter.

### Main Course

Pan-Fried Sea Bass with a Broccoli and Sorrel Sauce,  
Salmon En Croute,  
Cod and Serrano Ham on a bed of Mash Potato Mash with a  
Creamy Leek Sauce,  
Beef Fillet with a Gratin of Wild Mushrooms,  
Saddle of Lamb with an Apricot and Cumin Stuffing served with  
a Pomme Puree,  
Organic Chicken Breast with Panchetta and Gorgonzola Stuffing,  
Medallions of Pork in a Trio of Mustards and Crème Fraiche  
Sauce,  
Herb-cruste Rack of Lamb with Puy Lentils,  
Ballotine of Chicken on Pomme Puree with a Grain Mustard  
Sauce,  
Roast Rib of Beef served to the table whole for your guests to  
carve.

All Main Courses are served  
with a choice of Potatoes and Seasonal Vegetables

# 3 Course Menu

## Option C (continued)

### Vegetarian

Mushroom Wellington,  
Cheese and Parsnip Roulade with Sage and Onion Stuffing,  
Torte of Field Mushrooms,  
Provencal Tart,  
Wild Mushrooms En Croute with a Madeira Sauce and  
Foaming Hollandaise,  
Warm Roquefort Cheesecake with Pears in Balsamic  
Vinaigrette,  
Leek Cannelloni with Lemon Thyme and Provolone  
Piccante.

### Desserts

Lemon Ricotta Cheesecake with a Confit of Lemons,  
Rich Chocolate Truffle Torte served with a Raspberry Coulis,  
White Chocolate Panna Cotta with Champagne Granita,  
Duo of White and Dark Chocolate Mousses,  
Champagne Jellies with a Syllabub Cream and Frosted Grapes,  
Sticky Toffee Pudding with a Toffee Sauce,  
Citrus Tart with Crème Fraiche,  
Ameretti Pear and Almond Tart with a Poire William Sauce,  
Apple Tart served with 'Marybelle' Clotted Cream  
Mascarpone Ice Cream, Trio of Suffolk Cheeses  
(supplement applies).

Tea and/or Coffee.

**£41.50 per person including VAT.**

Price includes: Cutlery, Crockery, Linen  
Napkins and Tablecloths, Kitchen Equipment  
and Service.

