

Formal Dining Menus From £34.00 + vat

Select one starter, one main and one dessert, along with vegetarian options. To serve more than one choice to guests please contact us for a bespoke quote.

STARTERS

Hot Smoked Gressingham Duck

baby leaves, wholegrain mustard dressing

Confit of Duck Terrine

marinated wild mushrooms and spiced fig chutney

Crayfish and King Prawn Salad

rocket, watercress and mango shavings in a citrus dressing

Flaked Smoked Trout *beetroot crisps*

mixed leaves, horseradish and granary toasts

Shredded Beef Cheek

thyme potato rosti with mustard dressing & bitter endive

Individual Pork & Ham Terrine

baby herb salad, apple butter

Salt Cured Chicken

smoked chorizo puree with crushed white beans

'Pickled Lox' (Salmon)

sweet preserved cucumbers with dill and a sour cream dressing

Crab, Crayfish & Watercress Tian,

new potato & dill salad, picante peppers, cider & mustard dressing

Mozzarella, Tomato and Basil

crispy parma ham and aged balsamic syrup

Goats' Cheese & Raisin Mousse

parmesan crisp, aubergine caviar, dried basil leaves

Spiced Roasted Butternut Squash Soup ^v

parmesan croutons

Ricotta, Basil and Pine Nut ^v

stuffed Courgette Rolls sun blushed tomato pesto

Asparagus Spears Salad ^v

pine nuts, watercress & rocket salad, caramelised shallots, shaved parmesan

Sesame Egg Crepes ^v

ricotta and spinach, sundried tomato pesto and balsamic syrup

Arancini Balls ^v

sundried tomato, mozzarella and basil with salsa picante and baby leaf salad

Sharing Baked Boxed Camembert ^v

toasted ciabatta brochettes and red onion marmalade

MAIN COURSE SUGGESTIONS

Rolled Loin of Lamb £2.95 Supp

redcurrant, lambs liver and rosemary pate, minted crushed new potatoes

Roasted Suffolk pork loin

wholegrain mustard crust, horseradish mash

Capers, Basil and Lemon marinated Salmon

sweet potato & parsnip mash, wilted greens

Spice Rubbed Pork Fillet

creamed lentils and swiss chard and orange glazed baby carrots

Tarragon Roasted Pork Belly

salad of black pudding & shaved fennel with quinoa, pickled apple

Green Harissa rubbed Leg of Lamb Steak £1.00 Supp

bulgur wheat mixed with feta, pan fried green beans

Cured Ham wrapped Hake Goujons

roasted vine tomato, buttered samphire, fine beans and patatas bravas

Duo of locally reared Beef and

Venison Fillet £3.00 Supp

potato and truffle puree, wilted spinach, baby vegetables and Drambuie reduction

Chargrilled Chicken Breast Steaks

cream, wild mushroom and masala wine sauce with crushed new potato and buttered leeks

Lapsang Souchong Tea infused

Venison Fillet £3.95 Supp

fennel mash, beetroot and blackberry sauce

Braised Blade of Beef

fondant of kohlrabi, creamed savoy cabbage and oyster gravy

Chicken Breast and Chorizo

Tournedos

champagne paprika and cream sauce with crushed new potato and buttered leeks

Roasted Breast of Duck with a

Pistachio Crust

spiced lentil puree, braised leeks and chantenay carrots, parmentier potato orange and rhubarb dressing

Leg of Lamb Steak £1.00 Supp

rosemary pesto marinade, roasted vegetable couscous with balsamic glaze, roasted new potatoes

Warm Bosworth Ash Goat's Cheese V

granary croutons, baby leaves, orange blossom honey and mustard dressing

Stuffed Field Mushrooms V

port, stilton & cream cheese with a herb crust, granary toasts, roasted vine tomato and chargrilled Mediterranean vegetables

Sweet Potato Gnocchi V

baby leaf spinach tossed in red pepper & sherry vinaigrette, topped with crushed hazelnuts

Beetroot tart V

salt and vinegar caramel goats' cheese

Grilled Vegetable and Halloumi Stack V

romesco sauce, roasted vine tomato, spiced polenta crisps

Goats Cheese and Butternut Tarts V

red onion marmalade and lavender honey, roasted vine tomato and baby vegetables

PUDDINGS

Summer Pudding

summer berry coulis and double cream

Baked Vanilla and Lemon Cheesecake

raspberry coulis, raspberry mouse and dark chocolate cups

Spiced Wine Poached Pears

ginger and vanilla ice cream and almond tulle

Belgian Chocolate Brownie

cardamom and mixed nut, pistachio coated ice cream

Passion Fruit and Mango Eton Mess

white and dark chocolate shards

Lemon Posset

summer berry coulis

Cambridge Burnt Cream

Mango and ginger compote

Undecided? Why not choose 3 with our trio of individual desserts.

A LITTLE EXTRA

Amuse Bouche

A little taste treat to start off your dinner - £2.00 per guest

Sorbet Course

Handmade sorbet, flavours include: - Lemon, Gin & Tonic, Raspberry, Green Tea amongst others. Served in ice bowls at the table -£2.50 per guest

Selection of English and Continental Cheese

biscuits, grapes and chutney - £5.25 per guest

Coffee and Chocolates

£2.10 per guest