

Starters

PRICES 2018

Cold

Williams Pear, British Stilton & Fig Salad	6.70
Trio of Melon with Orange Sorbet	6.10
Iced Melon & Raspberry Cocktail	6.10
Iced Citrus Cocktail, Mulled Wine Syrup	6.10
Prawn Cocktail	7.40
Smooth Chicken Liver Pate, Plum Chutney	7.40
Pinneys of Orford Smoked Salmon, Dill Blinis, Horseradish crème fraiche	9.75
Caesar Salad	7.40
Ham Hock Terrine, Cumberland Sauce	7.40
Marinated Herrings, Dill Cucumber, Potato Salad	7.40
Yarmouth Bloater Pate, Granary Toast	7.40

Hot

Baked Chicken & Ham Pancake	7.20
Salmon Fishcakes, Pesto Mayonnaise	7.40
Twice Baked Cheese Soufflé, Walnut Salad	6.70
Pan Seared Scallops, Cauliflower Puree, Grilled Pancetta	9.50
Grilled Goats Cheese, Beetroot & Walnut Pesto	6.70
Goats Cheese Tart, Red Onion Marmalade, Red Peppers & Basil Pesto	6.20

Soups All Homemade all at £6.25

Roasted Tomato & Basil	Pea & Pear
Leek & Potato	Wild Mushroom
Carrot & Orange	Tomato, Apple & Celery
Cream of Cauliflower	Minestrone
Butternut Squash	French Onion

Main Course

Served with a selection of vegetables. Choose one only per menu (if you would like a choice menu & are unable to provide a pre order, there is a supplement of £7.00 per head)

PRICES 2018

Fish

Grilled Atlantic Halibut, Savoy Cabbage, Wild Mushrooms & Red Wine Sauce	17.25
Grilled Fillet of Loch Duart Salmon, Wilted Spinach & a Tomato & Herb Dressing	13.55
Grilled Fillet of Loch Duart Salmon, Braised Fennel & a Rich Chive Butter Sauce	13.55
Baked Fillet of North Sea Cod with Horseradish & Provencale Herbs	13.25
Poached Fillet of Sea Bass, Risotto Cake & Saffron Butter Sauce	15.60
Steamed Oriental Style Sea Bream, Egg Noodles, Spinach, Spring Onion & Soy & Ginger Dressing	14.10
Deep Fried Fillet of Scottish Haddock or Cod, Chips & Tartare Sauce	12.50

Meat

Roast Breast of Spring Chicken, Bacon & Thyme Gravy	12.95
Roast Norfolk Turkey, Sage & Onion Stuffing, Chipolata & Cranberry Sauce	12.95
Slow Roast Suffolk Duckling, Apple Sauce, Madeira Gravy or Tangy Orange & Dubonnet Sauce	15.60
Roast Sirloin of Beef, Yorkshire Pudding & Horseradish Sauce	13.95
Roast Leg of English Lamb, Mint Sauce and Baby Baked Potatoes	13.95
Roast Loin of Pork, Crispy Crackling, Apple Sauce & Onion Gravy	13.25
Grilled Lemon Chicken, Creamy Polenta, Wild Rocket, Chilli Dressing	13.55
Baked Breast of Chicken, Celeriac, Leeks & a Light Cream Gruyere Cheese Sauce	13.55
Breast of Chicken 'Chambertin'	14.10

Meat Continued

PRICES 2018

Cumin Baked Lamb Chump, Sundried Tomatoes, Wild Rocket, Balsamic Reduction	16.10
Baked Confit of Suffolk Duckling, Creamy Mashed Potato, Toulouse Sausage, Red Wine Gravy	13.50
Slow Cooked Skirt of Beef, Roasted Baby Onions, Button Mushrooms, Smoked Bacon & Red Wine Gravy	14.10
Baked Belly of Dingley Dell Pork, Braised Red Cabbage, Sweet Potato Puree & Thyme Gravy	13.50
Farmhouse Pork Sausages, Wholegrain Mustard Mash & Onion Gravy	11.95
Beef Wellington, Dauphinoise Potatoes, Madeira Gravy	23.20
Pan Fried Fillet Steak Tournedos	23.20
Fillet Beef Stroganoff, Basmati Rice	17.95

Vegetarian Dishes all at £11.95

(Available if ordered in advance. Choose one only)

Wild Mushroom Stroganoff, Basmati Rice
Plum Tomato, Red Onion & Mozzarella Tart
Vegetarian Moussaka
Provencale Vegetable Pancake
Butternut Squash Risotto
Penne Pasta, Rich Tomato Sauce, Aged Parmesan
Vegetable Lasagna
Leek & Stilton Tart

Desserts All priced at £6.95

Cold

Tulip of Fresh Fruits
Cream Filled Chocolate Profiteroles
Chocolate Brownie Cake, Vanilla Ice Cream, Biscotti
Vanilla Pannacotta, Spiced Cherries
Orange Crème Brulee, Lemon Sorbet
Port & Claret Jelly, Shortbread Biscuits
Lemon Cheesecake, Vanilla Custard
Sherry Trifle
Classic Peach Melba
Lemon Posset, Madeline Biscuits
Poached Pear Belle Helene
A Trio of Ice Creams, Meringue Shell
British Stilton and West Country Cheddar with Apple & Celery

Hot

Baked Apple Tart with Custard or Cream
Honey Rice Pudding, Warm Fruit Compote
Baked Ginger & Apple Pudding, Banana Ice Cream
Bramley Apple Crumble with Custard or Ice Cream
Baked Bread & Butter Pudding with Custard
Bakewell Tart
Sticky Toffee Pudding, Rum Raisin Ice Cream
Christmas Pudding with Brandy Sauce

Filter Coffee with Mints £2.00

PRICES 2018

MENU 1

Iced Melon & Raspberry Cocktail

or

Leek & Potato Soup

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Roast Breast of Spring Chicken, Bacon & Thyme Gravy

A Selection of Fresh Vegetables

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Baked Apple Tart with Custard

or

British Stilton & West Country Cheddar with Apple & Celery

~~~

Filter Coffee with Mints

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£27.95 per head

MENU 2

Smooth Chicken Liver Pate with Plum Chutney

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Roast Norfolk Turkey, Sage & Onion Stuffing, Chipolata, Cranberry Sauce

A Selection of Fresh Vegetables

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Poached Pear Belle Helene

or

British Stilton & West Country Cheddar with Apple & Celery

~~~

Filter Coffee with Mints

~~~

£29.30 per head

MENU

Prawn Cocktail

or

Cream of Tomato Soup

~

Roast Sirloin of Beef, Yorkshire Pudding & Horseradish Sauce

A Selection of Fresh Vegetables

~

A Tulip of Fresh Fruits

or

Chocolate Brownie Cake, Vanilla Ice Cream

~

Filter Coffee with Mints

~

£30.30 per head

MENU 4

Ham Hock Terrine. Cumberland Sauce

or

Carrot & Orange Soup

~

Poached Fillet of Seabass, Risotto Cake & Saffron Butter Sauce

A Selection of Fresh Vegetables

~

Baked Ginger & Apple Pudding with Banana Ice Cream

or

British Stilton & West Country Cheddar with Apple & Celery

~

Filter Coffee with Mints

~

£31.75 per head

PRICES 2018

MENU 5

Smooth Chicken Liver Pate, Plum Chutney

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Char Grilled Fillet of Loch Duart Salmon, Braised Fennel & a rich Chive Butter Sauce

or

Cumin Baked Lamb, Sundried Tomatoes

A Selection of Fresh Vegetables

~

Cream Filled Chocolate Profiteroles

or

Orange Crème Brulee with Lemon Sorbet

~

Filter Coffee with Mints

~

£32.40 per head

MENU 6

4 COURSE MENU

Salmon Fishcakes, Pesto Mayonnaise

~

Minestrone Soup

~

Roast Loin of Pork, Crispy Crackling, Apple Sauce & Onion Gravy

A Selection of Fresh Vegetables

~

Lemon Cheesecake with Vanilla Custard

or

British Stilton & West Country Cheddar with Apple & Celery

~

Filter Coffee with Mints

~

£36.00 per head

PRICES 2018
MENU 7
4 COURSE MENU

Pinneys of Orford Smoked Salmon, Dill Blinis, Horseradish Crème Fraiche

~

Butternut Squash Soup

~

Baked Belly of Dingley Dell Pork, Braised Red Cabbage,
Sweet Potato Puree & Thyme Gravy

A Selection of Fresh Vegetables

~

Vanilla Pannacotta

or

Port & Claret Jelly with Shortbread Biscuits

~

Filter Coffee with Mints

~

£38.60 per head

MENU 8

Pan Seared Scallops, Cauliflower Puree, Grilled Pancetta

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Beef Wellington

A Selection of Fresh Vegetables

~

Bramley Apple Crumble

or

Orange Crème Brulee

~

Filter Coffee with Mints

~

£41.50 per head

PRICES 2018

BUFFET MENUS

SNACK BUFFET

A Selection of Sandwiches on White & Granary bread to include: -

Honey Glazed Ham, Wholegrain Mustard & Tomato

Egg Mayonnaise & Cress

Tuna Mayonnaise & Cucumber

Roast Sirloin of Beef, Horseradish & Rocket

Cheddar Cheese, Pickle & Red Onion

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Homemade Cocktail Sausage Rolls

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Hand cut Freshly Cooked Crisps

£10.20 per head

To add a selection of desserts with fresh cream add £4.60 per person

BUFFET MENU A

A Selection of Sandwiches on White & Granary bread to include: -

Honey Glazed Ham, Wholegrain Mustard & Tomato

Egg Mayonnaise & Cress

Tuna Mayonnaise & Cucumber

Roast Sirloin of Beef, Horseradish & Rocket

Cheddar Cheese, Pickle & Red Onion

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Homemade Cocktail Sausage Rolls

~

Fingers of Homemade Quiche

~

Sweet Chilli Char Grilled Chicken Satays

~

Vegetable Spring Rolls & Falafels

~

Hand Cut Freshly Cooked Crisps

~

£12.95 per head

To add a selection of desserts with fresh cream add £4.60 per person

PRICES 2018

BUFFET MENU B

A Selection of Sandwiches on White & Granary bread to include: -

Honey Glazed Ham, Wholegrain Mustard & Tomato

Egg Mayonnaise & Cress

Tuna Mayonnaise & Cucumber

Roast Sirloin of Beef, Horseradish & Rocket

Cheddar Cheese, Pickle & Red Onion

~

Homemade Cocktail Sausage Rolls

~

Fingers of Homemade Quiche

~

Thin & Crispy Tomato, Chorizo & Mozzarella Pizza

~

Sweet Chilli Char Grilled Chicken Satays

~

Vegetable Spring Rolls & Falafels

~

Goujons of Plaice

~

£16.75 per head

To add a selection of desserts with fresh cream add £4.60 per person

BUFFET MENU C

A Selection of Sandwiches on White & Granary bread to include: -

Honey Glazed Ham, Wholegrain Mustard & Tomato

Egg Mayonnaise & Cress

Tuna Mayonnaise & Cucumber

Roast Sirloin of Beef, Horseradish & Rocket

Cheddar Cheese, Pickle & Red Onion

~

Homemade Cocktail Sausage Rolls

~

Fingers of Homemade Quiche

~

Thin & Crispy Tomato, Chorizo & Mozzarella Pizza

~

Sweet Chilli Char Grilled Chicken Satays

~

Crispy Prawn Purses with Spring Onion & Coriander

~

Vegetable Spring Rolls & Falafels

~

Cajun Spiced Potato Wedges

~

£19.50 per head

To add a selection of desserts with fresh cream add £4.60 per person

PRICES 2018

BUFFET MENU D

A Selection of Sandwiches on White, Granary bread & Wraps to include: -

Honey Glazed Ham, Wholegrain Mustard & Tomato

Egg Mayonnaise & Cress

Tuna Mayonnaise & Cucumber

Roast Sirloin of Beef, Horseradish & Rocket

Cheddar Cheese, Pickle & Red Onion

~

Homemade Cocktail Sausage Rolls

~

Fingers of Homemade Quiche

~

Thin & Crispy Tomato, Chorizo & Mozzarella Pizza

~

Sweet Chilli Char Grilled Chicken Satays

~

Mini Savoury Jacket Potatoes

~

Duck & Hoisin Spring Rolls

~

Vegetable Spring Rolls & Falafels

~

Crispy Prawn Purses with Spring Onion & Coriander

~

Mini Chocolate Éclairs & Macaroon Selection

£20.20 per head

To add a selection of desserts with fresh cream add £4.60 per person

PRICES 2018
HOT & COLD BUFFET

Cuts from the cold joint of :-

Roast Sirloin of Beef

Gammon of Ham

Roast Norfolk Turkey

Poached Salmon with Cold Water Prawns

Hot Dish of the Day

A Splendid Array of Salads

Hot Potato

~

Cheesecake

Gateaux

Selection of Cheeses with Crackers & Butter

~

Coffee & Mints

£25.00 per head

PRICES 2018
Afternoon Tea Menu

Choice of Three Sandwiches: -

Smoked Salmon & Cucumber

Tuna Mayonnaise

Egg & Cress

Honey Roast Ham with Wholegrain Mustard

Cheddar Cheese & Pickle

Roast Beef, Horseradish, Rocket & Tomato

Chicken, Cucumber & Mayonnaise

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Mini Sausage Rolls

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Fingers of Homemade Quiche

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Scone with Jam & Cream

~

Selection of Afternoon Tea Fancies

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Macaroons

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Pots of Tea / Coffee

£16.50 per person