

The Marquee Menu...

Canapés...

£5.50 per person. Please choose 4 canapés

Cold

House smoked salmon on granary bread
Inside out smoked duck, cucumber, spring onion and hoi sin
Goats cheese, beetroot and blinis gâteau (V)
Parmesan and asparagus éclair (V)
Thai marinated tiger prawn on spoons
Cherry vine tomato, buffalo mozzarella and basil (V)
Pickled mushroom and blue cheese on rosemary crostini (V)
Rock oysters on ice with shallot vinegar
Ring of crevettes in garlic oil with lemon and parsley mayonnaise
Cornish brie and chutney on crostini with bacon
Choux bun with dill cream cheese and smoked trout
Parma ham, melon and soft goats cheese
Avocado and mango nori roll with pickled ginger and sesame seeds (V)
Soft boiled quails egg, pea humous and celery salt (V)

Hot

Roast beef and Yorkshire pudding, creamed horseradish
Fish and chips in paper cones
Bangers and mash
Tempura of tiger prawns, garlic aioli
Maryland crab cakes, lime and coriander dip
Mini lamb tikka, mint and cucumber yoghurt and tabouleh
Wild mushroom tart, quail egg, hollandaise (V)
Spinach and feta parcel (V)
Malaysian chicken satay, dipping sauce
Skewered beef fillet, oriental dip
Butternut squash velouté, garlic crisp (V)
Smoked chicken, tomato and basil croquette with red pesto
Cocktail sausage roasted in grain mustard and honey
Duck confit croquettes

Starters...

Char grilled asparagus with poached egg hollandaise Parmesan and pine nut salad	£9.75
Asparagus and garden pea dartois tomato and chive butter	£9.25
Open ravioli of asparagus (V) peas, broad beans, tomato and goats cheese	£9.50
Local asparagus used during May and June	
Pinney's smoked mackerel pâté with beetroot carpaccio potato, dill and horseradish salad	£9.25
Roasted shallot, mushroom and stilton tart (V) quail egg and tomato salad	£8.95
House smoked salmon and avocado lasagne with crevette cucumber, lemon dressing	£9.50
Salad of smoked duck breast with leg croquette orange, pomegranate and rocket salad	£9.50
Seared scallops with pork belly fennel, granny smith and chard	£10.50
Chicken liver parfait, tomato relish toasted sourdough	£8.75
Tiger prawn ravioli in lime and coriander Thai flavours	£9.75
Half poached lobster salad pickled vegetables, quails Scotch egg and ketchup dressing	£16.25
Smoked salmon and crab tian avocado purée, mango and chilli salsa	£10.50
Trio of melon with Parma ham sweet mustard and sherry dressing	£9.25
Ham hock and vegetable pressing piccalilli, herbs and crostini	£9.00

Main...

Roast sirloin of British beef traditionally served with Yorkshire pudding, roast cocotte potato and gravy	£25.50
Roast sirloin of British beef pork belly, Anna potato, onions and mushrooms with red wine jus	£25.50
Blythborough pork tenderloin with pork belly fondant potato, choucroute, Mieux mustard sauce	£23.75
Dedham Vale fillet of beef 'en croute' dauphinoise potato, shallots and Madeira jus	£29.95
Pan roast free range 'Essex birds' chicken breast fricassee of broad beans, peas asparagus and girolles herb croquette and chicken gravy	£22.00
Breast of Suffolk duck with duck and vegetable spring roll sardalaise potato, summer squash purée and duck jus	£24.25
Roast fillet of Dedham Vale beef rosti potato, beetroot and horseradish tortelloni, spinach soubise red wine jus	£30.95
Dartois of chicken marquis potato, spinach, chervil butter sauce	£21.50
Slow roast rack of Dingly Dell pork with glazed apple colcannon potato cake, Aspall cider gravy	£23.00
Roasted leg of lamb with mint sauce champ crush, peas à la française gravy	£22.95
Pan fried breast of guineafowl, leg confit écrassé potato, braised gem and roasted cherry vine tomatoes	£23.75
Rack of English lamb with Dijon and herb crumb beetroot dauphinoise, ratatouille and lamb jus	£27.50
Rump of English lamb and mushroom tortaloni spinach, potato croquettes and lamb jus	£24.95

During June and July rump and rack of lamb will carry a supplement of £2.25 and £4.00 per person respectively due to the annual rise in spring lamb.

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

Fish main...

Fillet of lemon sole with lobster mousse duchess potato, baby leeks, mushroom and shrimp velouté	£25.95
Fillet of sea bass and salmon 'en croute' new potatoes, leaf spinach, Champagne and chervil sauce	£26.50
Supreme of Wester Ross salmon char-roast fennel, new potato crush, citrus butter sauce	£25.50

Vegetarian main...

Woodland mushroom stroganoff (V) jewelled rice	£20.25
Baked gnocchi in tomato and basil sauce (V) layered with courgette, aubergine and pimento with a cheddar glaze	£20.25
Char roast aubergine cannelloni (V) filled with a spinach, feta, pine nut and herb stuffing on a bed of polenta with tomato sauce	£20.25
Butternut squash and goats cheese aranchini (V) caramelised shallots and ratatouille	£20.25
Twice baked cheese soufflé (V) spinach, mushroom, new potatoes, Parmesan cream	£20.25
Artichoke and mushroom 'en croute' (V) celeriac and mushroom sauce	£20.25
Summer squash tortellini (V) courgette and rosemary, baby spinach, basil pesto	£20.25
Glazed garden pea and leek tart (V) with a stuffed plum tomato, potatoes, chive butter sauce and tomato dressing	£20.25

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We also serve a bowl of seasonal vegetables per table.

Smorgasbord Main Course...

£26.75 (Minimum 50 people)

Decorated meats and fish

Whole roast decorated turkey
Roast sirloin of British beef
Honey baked gammon
Whole poached salmon and cucumber with crevettes
Dressed crab in shells
Gravadlax of salmon
Marinated scallops in orange and lemon
Vegetable quiche and tarts

Selection of salads

Coleslaw
Tomato and mozzarella salad
Mixed leaf salad
Truffled mushroom and baby onion salad
Mediterranean roasted vegetable, pasta and pesto
New potato salad
Minted pea, asparagus and broad bean salad
Beetroot salad with endive, pine nut and orange salad, yoghurt dressing
Dill pickled cucumber
Tabouleh
Salad Niçoise

Horseradish, English mustard, Cranberry, Mayonnaise, Marie Rose, Vinaigrette, Sweet mustard mayonnaise

Minted new potatoes

The Smorgasbord and barbecue buffets are main course options for your 3 course meal.
We serve the starter to your table, direct your guests to the barbecue and buffet tables for the main course,
then complete the service of dessert, coffee and chocolates to each table.

Please note some of our dishes may contain traces of nuts.

Barbecue Main Course...

£30.25 (minimum 60 people)

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

Coleslaw
Tomato and mozzarella salad
Mixed leaf salad
Truffled mushroom and baby onion salad
Medetaraian roasted vegetable, pasta and pesto
New potato salad
Minted pea, asparagus and broad bean salad
Beetroot salad with endive, pine nut and orange salad, yoghurt dressing
Dill pickled cucumber
Tabouleh
Salad Niçoise

Vegetable moilee curry
Dauphinoise potatoes
Garlic bread
Apple sauce, pickles, dressings, mayonnaise

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Desserts...

Strawberry and passion fruit pavlova	£7.75
Lemon tart raspberries and raspberry sauce	£7.75
Mango and coconut cheesecake imperial minted pineapple, Malibu syrup	£7.75
Salted caramel chocolate brownie hazelnut brittle, caramel ice-cream	£7.95
Mixed summer berry parfait, strawberries elderflower jelly	£7.75
St. Clements panna cotta fresh minted raspberries and shortbread	£7.50
Trio of chocolate terrine with coffee syrup Baileys ice-cream, orange confit	£7.50
Fresh strawberries and raspberries in a glass Madagascan vanilla cream	£7.95
Individual apple and cinnamon crumble tart blackberry ripple ice-cream	£7.50
Banana and toffee cheesecake char-grilled pineapple, coconut sauce	£7.75

Desserts...

Trio dessert selector

£9.25

Choose 1 dessert from each section to create your own trio of desserts. Not available for tastings.

Tarts

White chocolate and mint flan

Lemon tart

Bakewell tart

Treacle tart

Lemon meringue tart

Mousse

Strawberry and elderflower bavarois

Lemon and blueberry posset

Raspberry ripple cheesecake

72% rich dark chocolate mousse

Passion fruit bavarois

Other

Vanilla parfait

Mixed berry romanoff in brandy snap

Panna cotta

Mango and blackberry pavlova

Various ice-cream flavours

Coffee and chocolates

£2.50

Cheese as an extra course

Selection of British and Irish cheese, celery, grapes and apple with biscuits

£87.50

please choose 3 - Stilton, Cheddar, Gubeen, Tunworth, Tynsboro, Cashel blue, Wensleydale

- per board of 10 portions

Truffled Waterloo

£8.25

celery and walnut salad, truffled honey

Warm crottin goats cheese

£8.25

pear and vanilla purée, walnut bread

Selection of cheese petit four

£8.25

truffled brie beignet

manchego and Jabugo ham toastie

goats cheese and beetroot on a stick

Evening finger buffet...

£20.25

Choose 4 sandwich items

Traditional

Ham and mustard

Tuna and sweetcorn

Egg and cress (V)

Cheese and pickle (V)

Modern

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

Pork pie, Scotch egg and charcuterie salads with French bread, gherkin, onions and chutney

Choose 6 hot items

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

Evening informal bbq...

£21.50 May - September

Whole Suffolk pig, spit roast
(Or for numbers less than 100 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...

£500 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 prices include VAT @ 20%