

canapés...

£4.80 Please choose 4 canapés (2 hot and 2 cold)

Cold

House smoked salmon on granary bread

Inside out crispy duck, hoi sin

Sundried tomato and pesto palmier (V)

Tarragon and mustard crayfish bouchée

Caesar salad filo tarts (V)

Moroccan cous cous and smoked chicken

Thai marinated tiger prawn on spoons

Tomato and mozzarella stack (V)

Pickled mushroom and blue cheese on rosemary crostini (V)

Goats cheese and black olive tart (V)

Mini prawn cocktail

Rock oysters on ice with shallot vinegar £1.25 each

Ring of crevettes in garlic oil with lemon and parsley mayonnaise

Cornish brie and chutney on crostini with bacon

Hot

Roast beef and Yorkshire pudding, creamed horseradish

Fish and chips in paper cones

Bangers and mash

Tempura of tiger prawns, garlic aioli

Crab fishcakes with sweetcorn relish

Mini lamb brochette, tzatziki

Wild mushroom tart, quail egg, hollandaise (V)

Chorizo puff with creamy blue cheese dip (V)

Smoked salmon croissant

Spinach and feta parcel (V)

Artichoke and cashel blue focaccine (V)

Malaysian chicken satay, dipping sauce

Veal mignon bearnaise

All VAT inclusive rates are calculated at 20% - a 10% service charge is added to the total account

starters...

Steamed asparagus (V) sourced locally when available (April until end September)	£8.75
Dartois of asparagus and garden pea (V) tomato and chive butter	£8.95
Pinney's smoked mackerel pâté horseradish and potato salad	£8.25
Spinach, field mushroom and goats cheese tart (V) quail egg and tomato salad	£7.95
Crevette, house smoked salmon and avocado lasagne cucumber, lemon dressing	£8.50
Parfait of chicken livers tomato pickle, frizzy, onion bread	£7.75
Open ravioli of asparagus (V) peas, broad beans, tomato and goats cheese	£8.25
Terrine of smoked chicken and artichoke citrus salad	£8.25
Tiger prawn ravioli in lime and coriander thai flavours	£8.75
Plum vine tomato and buffalo mozzarella salad (V) rocket, pesto and pine kernels	£8.50
Tian of salmon, avocado and prawns with smoked salmon rosette watercress dressing	£8.75
Half lobster Thermidor fresh lobster cooked in the shell with a light mustard, cheese sauce	£16.00
Trio of melon with Jabugo ham sweet mustard and sherry dressing	£10.25
Salad of sweet pimento, red onion, humous (V) chargrilled halumi	£7.95

main...

Roast Sirloin of British beef traditionally served with Yorkshire pudding, roast cocotte potato and gravy	£22.50
Roast Sirloin of British beef thick cut with garlic and thyme potato cake, vine tomato, woodland mushroom and tarragon jus	£22.50
Dedham Vale fillet of beef 'en croute' dauphinoise potato, shallots and Madeira jus	£26.95
Pan roast free range 'Essex' chicken breast with mushroom mousse duchess potato, spinach, chicken juices	£18.95
Breast of Suffolk duck fondant potato, celery and bacon choucroute, pommery mustard velouté	£20.95
Rack of English lamb herb and Dijon crumb, boulangère, ratatouille, lamb jus	£23.75
Roast fillet of Dedham Vale beef Anna potato, caramelised onion, truffle and Madeira jus	£26.95
Slow roast rack of Suffolk pork potato cake, braised red cabbage, red wine gravy	£20.25
Rump of English lamb fondant potato, artichoke and tomato, lamb jus	£22.25
Dartois of chicken crushed new potatoes, spinach, tomato and chervil butter sauce	£18.95
Pan fried breast of guineafowl, leg confit rosti potato, morel and garden pea velouté	£20.50
Proctors Suffolk pride 'Bangers and Mash' onion rings gravy and roasted root vegetables	£18.50

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

fish...

Steamed fillet of lemon sole, shrimp and parsley mousse tomato and chive butter velouté, duchess potato	£23.00
Fillet of sea bass and salmon 'en croute' new potatoes, champagne and chervil sauce	£23.50
Darne of kelp fed organic salmon Anna potato, sea asparagus, saffron and caper sauce	£23.00

vegetarian...

Woodland mushroom stroganoff (V) jewelled rice	£17.25
Baked herb gnocchi (V) sweetcorn, red chard, porcini mushroom and pimento, Madeira velouté	£17.25
Char roast aubergine cannelloni (V) pine-kernels, spinach, feta, cous cous polenta, tomato sauce	£17.25
Curry and kaffier lime braised vegetables (V) basmati rice, mango chutney, poppadum	£17.25
Twice baked cheese soufflé (V) spinach, mushroom, new potatoes, Parmesan cream	£17.25

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desserts...

Strawberry and passion fruit pavlova, raspberry sauce, double cream	£6.75
Lemon tart, with crushed raspberries	£6.75
Honeycomb cheesecake	£6.75
Baked egg custard tart with candied rhubarb	£6.75
Talbooth sherry trifle	£6.75
Fresh strawberries and raspberries in a glass, madagascan vanilla cream	£6.95
Timbale of summer berries in vanilla jelly, champagne sorbet	£7.75
Trio of chocolate mousse, caramelised orange sauce	£6.95
Orange crème brûlée, brandy snap, raspberry compote	£6.50
Roasted apple and vanilla torte, calvados ice-cream	£6.50
Vanilla cream profiteroles, dark chocolate sauce	£6.50
Trio of desserts, panna cotta, chocolate tart, passion fruit mousse	£8.25

Coffee and chocolates £2.10

cheese as an extra course...

Selection of British and Irish cheese, celery, grapes and apple with biscuits
please choose 3 - Stilton, Cheddar, Gubeen, Tunworth, Tysboro, Cashel blue, Wensleydale
- per board of 10 portions **£80.00**

Truffled Waterloo **£7.75**
celery and walnut salad, truffled honey

Warm crottin goats cheese **£7.75**
pear and vanilla purée, walnut bread

smorgasbord main course...

Smorgasbord main course £27.50
(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

Cous cous, feta and roasted vegetables
Italian pasta salad
Coleslaw
Tomato and mozzarella salad
Mixed leaf salad
Tuna nicoise salad
Char grilled courgette and roasted red pepper salad, tarragon dressing
Pickled mushroom salad
New potato salad
Sweetcorn and black bean salad
Beetroot and watercress salad, horseradish dressing
Cucumber and minted yoghurt

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

Minted new potatoes

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bbq main course...

BBQ main course £26.50
(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

Cous cous, feta and roasted vegetables
Italian pasta salad
Coleslaw
Tomato and mozzarella salad
Mixed leaf salad
Tuna nicoise salad
Char grilled courgette and roasted red pepper salad, tarragon dressing
Pickled mushroom salad
New potato salad
Sweetcorn and black bean salad
Beetroot and watercress salad, horseradish dressing
Cucumber and minted yoghurt

Vegetable moilee curry

Dauphinoise potatoes

Garlic bread

Apple sauce, pickles, dressings, mayonnaise

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evening finger buffet...

£17.50

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

Finger food

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 finger buffet...

Evening American BBQ - £17.50 (May-September only, min 100)

Whole Suffolk pig, spit roast
(Or if no pig available or required
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 - £530 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% - a 10% service charge is added to the total account