

party menu...

to start you off...

potato, chorizo & parsley soup, herb oil
suffolk smoked mackerel, pickled mushrooms, leek vinaigrette & herb crème fraiche
peking duck spring roll, hoi-sin dipping sauce, mizuno & cucumber salad, crispy spring onion
pressing of braised rabbit, vegetable salad & walnut vinaigrette
smoked haddock fishcake, wilted spinach, poached hens egg, & sauce choron
spinach & ricotta ravioli, wilted rocket & walnut butter

carved in the mess...

pan fried fillet of cod, sauté potatoes, crushed peas and tartare veloute
kesgrave hall fish pie deluxe with peas and pods (contains shellfish)
roasted skate wing with ecrasse potatoes, baby gem lettuce, & beurre noisette
chargrilled chicken supreme, sweet potato fondant, chargrilled asparagus, tomato & basil jacqueline
herb crusted rump of veal, spinach, potato gnocchi, broad beans & lemon oil
sirloin steak, potato terrine, chargrilled cherry tomatoes & beer battered shallot rings
caught in the middle dishes are served with a selection of seasonal vegetables and fat chips family style service.

puddings...

caramelised bread & butter pudding with marmalade ice cream
strawberry jelly, champagne sorbet & mint sable biscuits
iced apple parfait, tempura raspberries, & vanilla salt tuile
dark chocolate tart, white chocolate sauce & pistachio ice-cream
rhubarb & custard brulee with orange & cardamom shortbread
whole roasted baby pineapple, & green peppercorn ice cream

the mess...

our party menu is a three course choice menu. for events friday to sunday inclusive we require a pre order 7 days prior to your event for all guests. monday to thursday you may choose at your event.
This menu is inclusive of bread with the starters and coffee.

the lodges...

our party menu for the lodges all guests must have the same main course but are free to choose from the starters and desserts . all events in the lodges monday to sunday must pre order all three courses. £25.00 per person