

# The River and Weavers Rooms menu...

## canapés...

£4.50 Please choose 4 canapés (2 hot and 2 cold)

### Cold

House smoked salmon on granary bread

Inside out crispy duck, hoi sin

Foie gras and red onion chutney

Caesar salad filo tarts (V)

Smoked chicken and avocado tarts

Pineapple and goats cheese on sticks, beetroot ketchup (V)

Avocado and mango sushi roll, Soy dip (V)

Red pepper and tomato tart (V)

Lime and coconut marinated tiger prawn

Tomato and mozzarella stack (V)

Smooth chicken liver parfait

Rock oysters on ice with shallot vinegar £1.25 each

### Hot

Honey goats cheese galette with roast fig (V)

Roast beef and Yorkshire pudding, creamed horseradish

Fish and chips in paper cones

Bangers and mash

Smoked haddock rarebit tarts

Malaysian chicken satay

Spinach and feta parcels with caraway (V)

Crispy tiger prawns, sweet chilli sauce

Smoked haddock fish cakes, spicy tomato mayonnaise

Hoi sin duck spring rolls

Vegetable spring roll (V)

Red onion tart (V)

Mini shepherds pie

All prices include VAT @ 17.5% - a 10% service charge is added to the total account

## starters...

Steamed asparagus sourced locally when available	£8.25
Dartois of asparagus and garden pea chive butter sauce	£8.25
House smoked Scottish salmon capers and shallots, granary bread	£8.25
Parfait of chicken livers pickled mushroom and truffle salad, onion bread	£7.25
Open ravioli of asparagus (V) sun blushed tomato, feta and kalamata olives	£7.95
Local crab, avocado and flaked salmon cocktail crème fraiche and salmon caviar	£8.95
Panzanella with Buffalo mozzarella and avocado (V) sweet pimento, tomato, sourdough and herbs and Italian flat bread	£7.50
Half native lobster served in the shell	£15.00
Gateau of smoked salmon, blinis and cream cheese crayfish tails and lemon mayonnaise	£8.25
Seared scallops golden raisin and Braeburn purée, fennel salad	£12.00
Timbale of roasted aubergine (V) Roast sliced aubergine filled with roast onion, red pepper, humous, coriander and cumin, apple and walnut dressing	£7.25
Potted cocktail prawns and avocado fool lemon and coriander dressing	£7.95
Warm mushroom, blue cheese and leek tart (V) rocket, balsamic and Parmesan	£7.95
Aromatic shredded duck salad lime compote, cucumber spring onion and coriander	£8.25

## main...

Roast Sirloin of Scotch beef £20.25  
traditionally served with Yorkshire pudding, roast cocotte potato and gravy  
or thick cut with fondant potato, chasseur sauce

Scotch Fillet of beef 'en croute' £23.50  
dauphinoise potato, shallots and Madeira sauce

Gressingham duck breast £19.95  
fondant potato, crushed peas, artichoke, onion and Jasmine jus

Rack of English lamb £21.00  
herb and Dijon crumb, dauphinoise, ratatouille, lamb jus

Tournedos of Scotch Premier beef £25.00  
wild mushroom mousse, horseradish rosti, truffle jus

Free-range cornfed chicken supreme £17.25  
mashed potatoes, chipanini onion, mushroom and parsley sauce

Pughs piglet roast loin of pork £19.25  
potato cake, braised cabbage, apple sauce, gravy

Pan fried guineafowl breast, braised leg £18.95  
potato rosti, braised carrots, Jacqueline sauce

Slow roast rump of lamb £21.00  
fondant potato, timbale of artichoke, tomato and spinach lamb juices

Dartois of chicken £17.25  
crushed new potatoes, tomato and chervil butter sauce

Steak and kidney pudding £19.50  
clapshot, shallot gravy

Proctors 'Bangers and Mash' with onion rings £17.95  
**choose from...** traditional, Cumberland, Lincolnshire, Suffolk, lamb and mint  
Served with roasted root vegetables

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...

Pan roast salmon smoked haddock kedgeree, spinach, Thai flavoured sauce	£17.95
Sea bass and salmon dartois crushed new potato, Champagne and chervil sauce	£22.50
Steamed fillet of plaice, lobster mousse tomato and chive butter sauce, duchess potato	£22.00
Halibut fillet risolée potato, woodland mushroom, broad beans, peas and Champagne velouté	£21.00

## vegetarian main...

Woodland mushroom stroganoff (V) jewelled rice	£16.50
Artichoke, spinach, shallot and sweet potato pithivier (V) choron sauce	£16.50
Panfried herb gnocchi (V) spinach and pimento, Parmesan cream	£16.50
Vegetable, glass noodle and shiitaki mushroom spring roll (V) Asian slaw, hoi sin sauce	£16.50
Char-roast aubergine cannelloni (V) pine-kernels, spinach, feta, cous cous polenta, tomato sauce	£16.50
Basil risotto cakes with tomato and mozzarella (V) leaf salad, poached pear and pesto	£16.50

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## smorgasbord main course ...

**Smorgasbord main course £25.00**  
(Minimum 40 people)

### Decorated meats and fish

Whole roast turkey

Sirloin of Beef

Honey baked ham

Whole poached salmon and cucumber

Dressed crab in shells

Marinated salmon in dill

Marinated scallops

### Selection of salads

Italian pasta

Duck salad and bean sprouts

Beetroot and red onion

Cucumber and dill

Coleslaw

Green leaf

Celeriac and pine-nuts

Tomato, shallot and basil

Sweetcorn and black bean

Oriental pepper

Pickled mushroom

Potato and char-roast artichoke

Tuna, pasta and white bean

Courgette and red pepper

Assorted dressings

Minted new potatoes

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## fork buffet dishes...

Choose 1 dish from each    £22.00 – 3 main course  
                                                 £23.50 – 4 main course

**A**  
Beef stroganoff  
Steak and kidney pie  
Beef bourguignonne

**B**  
Chicken a la king  
Chicken bourguignonne  
Chicken in mushrooms

**C**  
Fish pie  
Fricassée of seafood

**D**  
Chicken murgh kasalan  
Pork pasinday  
Beef madras  
Lamb rogan josh

### All served with

New potatoes  
Pilaf rice  
Assorted salads

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## bbq main course...

**BBQ main course £20.00**  
(minimum 60 people)

### **Whole Suffolk pig spit roast**

Sirloin steaks  
Salmon steaks-Darne  
Sausages  
Vegetable and halumi kebabs

### **Selection of salads**

Crispy green  
Tomato and onion  
Pickled mushroom  
Cucumber  
Roasted vegetables and cous cous  
Coleslaw  
Oriental pepper  
Curried rice  
Beetroot  
Sweetcorn and black beans  
Potato and char-roast artichoke

### **Vegetable moilee curry**

### **Dauphinoise potatoes**



## desserts...

Strawberry and passion fruit pavlova raspberry sauce, double cream	£6.25
Talbooth lemon and blueberry trifle, shortbread biscuits	£6.50
Warm chocolate fondant vanilla ice-cream, raspberry sauce	£6.50
Summer pudding double cream, strawberry compote	£6.50
Belgian chocolate delice, fresh raspberry	£6.25
Summer berries and elderflower jelly vanilla cream	£6.25
Fresh strawberries and raspberries in a glass Madagascan vanilla cream	£6.50
Milk chocolate and Baileys profiteroles dark chocolate sauce	£6.25
Apricot and almond Bakewell tart peach compote	£6.25
Lemon tart with crushed raspberries	£6.25
Bramley apple and blackberry torte Calvados ice-cream	£6.25
Chocolate and marshmallow cheesecake confit orange	£6.25
Trio of desserts, panna cotta, chocolate tart, passion fruit mousse	£7.95
Coffee and chocolates £2.00    Coffee and truffles £2.50	

## cheese as an extra course...

Selection of British and Irish cheese celery, grapes and apple with biscuits  
please choose 3 - Stilton, Cheddar, Gubeen, Tunworth, Tymsboro, Cashel blue, Wensleydale  
- per board of 10 portions **£60.00**

Truffled Waterloo **£6.25**  
celery and walnut salad, truffled honey

Warm crottin goats cheese **£6.25**  
pear and vanilla purée, walnut bread

## evening finger buffet ...

£16.50 (£14.04 ex vat) for weddings as additional evening food after the main wedding breakfast

Choose 4 sandwich items plus 8 finger food items

### Traditional

Ham and mustard  
Chicken and mayonnaise  
Egg and cress(v)  
Cheese and tomato(v)

### Modern

Roast beef, watercress and horseradish mini baps  
Smoked salmon, cream cheese, cracked black pepper blinis  
Roasted vegetable, humous, pumpkin seed wrap(v)  
Smoked chicken, guacamole and tomato wrap

### Finger food

Mini Pizza(v)  
Asian flavoured fish cakes, cucumber yoghurt  
Croque monsieur  
Filo tiger prawns, sambal  
Steamed prawn balls, chilli dip  
Chicken satay with dipping sauce  
Vegetable spring rolls, spiced crème fraiche(v)  
Salmon cubes tartare  
Vegetable tempura, mango and tomato salsa(v)  
Duck spring roll, hoi sin  
Pork belly fritters, apple sauce  
Spinach and feta parcels(v)

### Evening American BBQ - £17.50 (min 100)

Whole Suffolk pig, spit roast  
Beef Burgers  
Proctors Sausages  
Vegetable and halumi kebabs  
Vegetarian sausages

All served with a selection of relishes, pickles and buns  
Green salad  
Tomato and red onion salad  
Cucumber salad

### Chocolate Fondue Fountain - £500 up to 160 guests

Fountains of warm cascading Belgian chocolate served with strawberries, mini doughnuts and marshmallows

## finger buffet...

**Cocktail canapés-** choose 6 of each £16.00 with desserts  
**More substantial-** choose 9 of each £22.50 with desserts  
(minimum 40 people)

### **Cold canapés**

Smoked salmon with lemon on brown bread  
Coarse country pate  
Goats cheese Provencale (V)  
Cream cheese and ratatouille stuffed cherry tomatoes  
Inside out duck, hoi sin  
Smoked chicken, spring onion and mayonnaise tartlets  
Caribbean marinated prawns  
Foie gras and red onion chutney  
Skewered Buffalo mozzarella and Parma ham  
Avocado and mango nori roll, soy dipping sauce (V)  
Greek style salad and avocado mousse shot!! (V)  
Mini blinis, smoked salmon, crème fraiche and caviar  
Caesar salad filo tarts (V)

### **Hot canapés**

Prawn and sesame toasts  
Spinach and feta parcels (V)  
Fish and chips in a paper cone  
Roast beef and Yorkshire pudding  
Goujons of Salmon and sole, tartare  
Bangers and mash  
Strips of beef with bearnaise dip  
Tiger prawns in filo  
Thai fish cakes with spicy tomato dip  
Little toad in the holes  
Posh beef burgers with foie gras and blue cheese  
Vegetable spring rolls, sweet and sour dip  
Chicken satay, peanut dip  
Pork belly fritters, apple sauce  
Vegetable brochettes with rocket pesto

### **Mini Desserts**

Coffee choux buns  
Fruit tarts  
Black forest gateau

### **Coffee**