

# The River and Weavers Rooms menu... 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 (supplement 0.60p)  
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  
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%

## starters...

Steamed asparagus (V)

sourced locally when available (April until end September)

Dartois of asparagus and garden pea (V)

tomato and chive butter

Pinney's smoked mackerel pâté

horseradish and potato salad

Spinach, field mushroom and goats cheese tart (V)

quail egg and tomato salad

Crevette, house smoked salmon and avocado lasagne

cucumber, lemon dressing

Parfait of chicken livers

tomato pickle, frizzy, onion bread

Open ravioli of asparagus (V)

peas, broad beans, tomato and goats cheese

Terrine of smoked chicken and artichoke

citrus salad

Tiger prawn ravioli in lime and coriander

thai flavours

Plum vine tomato and buffalo mozzarella salad (V)

rocket, pesto and pine kernels

Tian of salmon, avocado and prawns with smoked salmon rosette

watercress dressing

Half lobster Thermidor (supplement £8.40)

fresh lobster cooked in the shell with a light mustard, cheese sauce

Trio of melon with Jabugo ham (supplement £2.10)

sweet mustard and sherry dressing

Salad of sweet pimento, red onion, humous (V)

chargrilled halumi

## main...

Roast Sirloin of British beef traditionally served with Yorkshire pudding, roast cocotte potato and gravy	£47.75
Roast Sirloin of British beef thick cut with garlic and thyme potato cake, vine tomato, woodland mushroom and tarragon jus	£47.75
Dedham Vale fillet of beef 'en croute' dauphinoise potato, shallots and Madeira jus	£52.25
Pan roast free range 'Essex' chicken breast with mushroom mousse duchess potato, spinach, chicken juices	£44.25
Breast of Suffolk duck fondant potato, celery and bacon choucroute, pommery mustard velouté	£46.25
Rack of English lamb herb and Dijon crumb, boulangère, ratatouille, lamb jus	£49.00
Roast fillet of Dedham Vale beef Anna potato, caramelised onion, truffle and Madeira jus	£52.25
Slow roast rack of Suffolk pork potato cake, braised red cabbage, red wine gravy	£45.50
Rump of English lamb fondant potato, artichoke and tomato, lamb jus	£47.50
Dartois of chicken crushed new potatoes, spinach, tomato and chervil butter sauce	£44.20
Pan fried breast of guineafowl, leg confit rosti potato, morel and garden pea velouté	£45.75
Proctors Suffolk pride 'Bangers and Mash' onion rings gravy and roasted root vegetables	£43.75

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

The main course price includes starter, main, dessert and coffee & chocolates and supply of all crockery,  
cutlery, glassware, white linen and service of both the food and wine

## fish...

Steamed fillet of lemon sole, shrimp and parsley mousse tomato and chive butter velouté, duchess potato	£48.25
Fillet of sea bass and salmon 'en crouste' new potatoes, Champagne and chervil sauce	£48.75
Darne of kelp fed organic salmon Anna potato, sea asparagus, saffron and caper sauce	£48.25

## vegetarian...

Woodland mushroom stroganoff (V) jewelled rice	£42.50
Baked herb gnocchi (V) sweetcorn, red chard, porcini mushroom and pimento, Madeira velouté	£42.50
Char roast aubergine cannelloni (V) pine-kernels, spinach, feta, cous cous polenta, tomato sauce	£42.50
Curry and kaffier lime braised vegetables (V) basmati rice, mango chutney, poppadum	£42.50
Twice baked cheese soufflé(V) spinach, mushroom, new potatoes, Parmesan cream	£42.50

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## smorgasbord main course...

**Smorgasbord main course £52.75**

(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**

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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## fork buffet dishes...

(minimum 40 people)

Choose 1 dish from each, plus dessert from the selection and coffee £42.00

### 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 murgah 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 £51.75**

(minimum 60 people, May-September only)

#### **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**

All VAT inclusive rates are calculated at 20%

## desserts...

Strawberry and passion fruit pavlova, raspberry sauce, double cream

Lemon tart, with crushed raspberries

Honeycomb cheesecake

Baked egg custard tart with candied rhubarb

Talbooth sherry trifle

Fresh strawberries and raspberries in a glass, madagascan vanilla cream

Timbale of summer berries in vanilla jelly, champagne sorbet

Trio of chocolate mousse, caramelised orange sauce

Orange crème brûlée, Brandy snap, raspberry compote

Roasted apple and vanilla torte, Calvados ice-cream

Vanilla cream profiteroles, dark chocolate sauce

Trio of desserts (supplement £1.50 - £1.25 net)  
panna cotta, chocolate tart, passion fruit mousse

### Coffee and chocolates

## cheese as an extra course...

Selection of British and Irish cheese celery, grapes and apple with biscuits  
please choose 3 - Stilton, Cheddar, Gubeen, Tunworth, Tynsboro, 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

## 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 informal bbq...

£18.50 (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

## finger buffet...

**Cocktail canapés-** choose 6 of each £24.75 with desserts

**More substantial-** choose 9 of each £31.50 with desserts  
(minimum 40 people)

### Cold canapés

Smoked salmon with lemon on brown bread  
Smooth chicken liver parfait, tomato chutney  
Goats cheese Provencale (V)  
Mini vegetable curried popadoms, minted yoghurt(V)  
Inside out duck, hoi sin  
Moroccan cous cous and smoked chicken filo  
Spinach and goats cheese quiche(V)  
Thai marinated prawns  
Foie gras and red onion chutney  
Parma ham, brie and fig crostini  
Avocado and mango nori roll, soy dipping sauce (V)  
Roulade of smoked salmon and prawn  
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  
Fried monkfish tartare  
Bangers and mash  
Skewered beef fillet with bearnaise dip  
Tiger prawns in filo, chilli sauce  
Thai fish cakes  
Little toad in the holes  
Vegetable spring rolls, sweet and sour dip (V)  
Chicken satay, peanut dip  
Pork belly fritters, apple sauce  
Sweet potato bites, curried red onion humous (V)

### Mini Desserts

Mini lemon tart, raspberry  
Chocolate cup, blueberry cheesecake  
Caramel choux buns

### Coffee and tea

(All VAT inclusive rates are calculated at 20%)