

Sunday Restaurant Menu 07.01.2018

Starters

Spiced parsnip soup
served with coriander and crispy onion

Pea & ham hock terrine
served with piccalilli, apple and chervil puree and toasted sourdough

Herb cured salmon gravadlax
served with beetroot and fennel slaw with citrus dressing

Breaded brie
served with panko crumbed and cranberry compote

Chicken & pork liver parfait
served with red grape chutney and thyme crostini

One course £17.00 per person

Two course £21.00 per person

Three Course £25.00 per person

Main

Roasted sirloin of Suffolk beef
served with mustard and honeyed parsnip's, roasted root vegetable's Yorkshire pudding and rosemary potatoes

Roast Suffolk chicken breast
served with bubble and squeak, roasted carrot wilted greens and taragon sauce

Confit duck leg with red onion & duck tatin
served with braised red cabbage, kale and parsnip puree

Salmon & spinach wellington
served with slow cooked fennel, tender steam broccoli and chive butter sauce

Pumpkin ravioli
served with blue cheese and sage

Deserts

Steam syrup sponge
served with vanilla custard

Vanilla cheese cake
served with cherry compote and almond biscuit

Milk chocolate bavois
served with salted caramel sauce and mango coulis

Selection of ice cream & sorbets

Selection of cheese
served with grapes, celery, crackers and spiced house chutney