

Create your own Lunch/Dinner Menu

Please limit your menu choices to two starters, two main courses plus a vegetarian option main and two desserts.

Please note supplements apply to some dishes, these are clearly marked.

STARTERS

Chilled Fan of Melon with Forest Fruits Compote
Heavily Chilled Fruits of Pineapple, Orange and Melon
Exotic Fruit Cocktail comprising of Mango, Paw Paw, Kiwi and Strawberries, garnished with Star Fruit
Pork, Apple and Calvados Pate with Autumn Fruit Chutney and Melba Toast
Fan of Melon with Slices of Parma Ham accompanied with a Raspberry Dressing
Warm Salad of Smoked Chicken and Bacon with Coarse Grain Mustard Dressing
Classic chilled Prawn Cocktail
Fan of Avocado with Prawns, topped with a Marie Rose Sauce
Prawn and Smoked Salmon Platter with a Lemon Dressing*
Creamy Garlic Mushrooms served in a Puff Pastry Case
Roast Red Pepper and Goats cheese Pate served with Onion Bread
Beef Tomato, Mozzarella and Olive Salad, drizzled with Fresh Basil Oil

MAINS

Roast Chicken Supreme filled with a Sage and Onion Stuffing, wrapped in Bacon and served with Chef's Pan Gravy
Baked Supreme of Chicken with a Creamy Bacon and Pesto Sauce
Roast Turkey served with Bacon Roll, Chipolata, Sage and Onion Stuffing, with Cranberry Sauce and Pan Gravy
Chicken Supreme with a Coarse Grain Mustard Sauce
Medallions of Pork Loin in a Creamy Apricot and Stilton Sauce
Shank of Lamb marinated in Red Wine, Rosemary and Honey & served with a Reduction of the Marinade**
Roast Leg of Lamb served with Redcurrant Jelly, Mint sauce and Chef's Pan Gravy
Roast Rib Eye of Beef served with Yorkshire Pudding and Chef's Pan Gravy**

Fillet of Beef baked with a Stilton Crust and served with a Creamy Peppercorn Sauce cooked medium***
Escalope of Salmon with a Chive and Prawn Sauce
Monkfish Tail wrapped in Parma Ham and served with a Balsamic Reduction**
Grilled Tuna Loin Steak with a Light Citrus Sauce
Vegetable and Nut Wellington with Vegetable Gravy
Wild Mushroom Filo Tart with a creamy Mushroom Sauce
Roasted Vegetable Tart topped with melted Goats Cheese with Balsamic Glaze
Walnut, Spinach & Sun Blushed Tomato Filo Tart with a creamy Stilton Sauce (v)

All main courses are served with Chef's selection of two seasonal Vegetables and a Potato Dish.
Finished with freshly percolated Coffee with Mint Chocolates.

* £1.50 supplement

** £2.50 supplement

*** £3.50 supplement

Prices:

£22.50pp for two courses, or £27.50pp for three courses

Optional Extra Packages:

£30.00pp for three Courses plus a welcome drink, £31.50pp for three course plus Canapés

£34.00pp for three Courses plus a welcome drink & Canapés

Add £7.00pp to any of the above packages for ½ bottle of house Wine pp.

Prices valid until 31st December 2011

CHEF'S HOMEMADE SOUPS

Cream of Mushroom
French Onion
Leek and Potato
Asparagus
Tomato and Basil
Pea and Ham
Cream of Vegetable with Crispy Croutons
Broccoli and Stilton
Minestrone with Parmesan Cheese and Garlic Croutons

DESSERTS

Individual Profiteroles with a Hot Chocolate Sauce
Apple and Sultana Pie served Hot with Custard or Fresh Cream
Apple and Forest Fruit Crumble with Custard or Fresh Cream
Sticky Toffee Pudding with a warm Toffee Sauce and Fresh Cream or Custard
Individual Chocolate Truffle Cake with Fresh Cream
Sharp Lemon Tart with a Sweet Lemon sauce
Cheesecake with Fresh Cream (please choose one of the following: Dark Chocolate and Mint, Strawberry, Lemon, Mango and Passion Fruit, Milk Chocolate and Orange, Toffee and Pecan or Baileys)
Treacle Tart with Custard
Fresh Fruit Salad with Fresh Cream
Individual Raspberry pavlova with a Red Fruit Coulis
Lemon Crème Brulee served with Viennese Biscuits
A selection of soft and hard Cheese from England and the Continent, with Celery, Grapes and Cheese Biscuits



 **Best Western**
Ufford Park
HOTEL, GOLF & SPA

Gateway to Suffolk's Heritage Coast...