

Banqueting Selector

Please limit your menu choices to:
Three starters
One meat, one fish and one vegetarian main option
Three desserts

Starters

Tomato and basil soup (V, V+)
Seasonal vegetable soup served with garlic croutons (V)
Leek and potato soup with a garnish of mature Suffolk cheese (GF, V)
A smooth chicken liver parfait with toasted brioche & Suffolk chutney (GFoR)
Chilled seasonal melon with local seasonal fruits and a mango sauce (GF, V, V+)
Warm mushroom tart with a cream and herb sauce (V)
Prawn and smoked salmon platter with a lemon infusion (GF)
Sliced smoked breast of chicken with a rocket salad, crispy lardons of bacon and a Caesar style dressing
Beetroot falafel with a Vegan curried mayonnaise (V+)

Why not add a sorbet for just £2.95 per person?
Choose from either lemon or raspberry

Mains

Please note, all main course dishes are served with a selection of seasonal vegetables and Chef's selection of potatoes

Corn fed chicken breast stuffed with gruyere served with a wild mushroom sauce (GF)
Slow roasted lamb shank with a rosemary and red currant jelly and a rich red wine jus (GF)*
Blythburgh pork t-bone with a Aspoll cider cream sauce (GF)
Roast fillet salmon with a parsley and lemon herb crust and a lemon butter sauce
Roast ribeye of beef served with Yorkshire pudding and roast gravy
Vegan Shepherd's pie with vegetable gravy (V+)
Sea Bass coated with fresh herbs and baked in lemon oil (GF)
Roasted vegetable and goats' cheese tart, balsamic reduction

Desserts

Sticky toffee pudding with a toffee sauce (V)
Strawberry and white chocolate cheesecake
Warm chocolate brownie and vanilla ice cream (V)
Meringue nest filled with fresh cream and strawberries (GF)
Individual profiteroles with a warm chocolate sauce (V)
Selection of cheese and biscuits served with celery and grapes (GFoR, V)
Vegan blackcurrant cheesecake and raspberry coulis (V+)

£32.95 per person

All food is prepared in kitchens where nut, gluten and other allergens could be present.

Before you order your food, please speak to a member of our staff if you would like to know about our ingredients.

All prices are per person, including VAT and based on minimum numbers of 20.

V - vegetarian | V+ - vegan | GF - Gluten free | GFoR - Gluten free on request

Prices valid until December 2021