

Starters

Chicken liver pâté with Suffolk chutney and toasted bread

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Halloumi, caramelised beetroot & walnut salad

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Salmon fish cake with a lemon & chive mayonnaise

Mains

Slow braised beef in a rich gravy

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Herb crusted cod with a sun dried tomato sauce

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Pan-fried chicken breast with a pesto & cherry tomato sauce

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Field mushrooms stuffed with goat's cheese & spinach
with a red pepper sauce

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All the mains served with a selection of vegetables and potatoes

Puddings

Red berry and white chocolate cheesecake with a summer
berry coulis

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Dark chocolate mousse with homemade shortbread

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Sticky toffee pudding with a rich toffee sauce

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Great British cheeseboard: Suffolk smoked cheddar, English stilton,
Suffolk gold and Somerset brie. Served with Suffolk chutney, fresh
fruit and water biscuits **V (£2.50 supplement)**

*If you or any of your guests have any allergy or dietary restrictions, please inform your
server and our chefs will be happy to accommodate your needs*