



Spring 2012 Party Menu

Available up until 15th April

3 Courses including coffee
Monday-Friday £22.50 Saturday £25.50

Starters

Duck spring rolls with a Hoi sin dip
Soup of the day with crusty bread
Tiger prawns wrapped in filo pastry, served with a sweet chilli sauce
Local pork farmhouse-style terrine with red onion chutney & toasted bread
Roasted field mushroom topped with brie & a basil crumb, served with a baby-leaf salad
Smoked salmon & horseradish mousse, King prawns & a dill dressing

Main Courses

Fillet of salmon with roasted new potatoes, spinach & a dill dressing
Suffolk chicken breast with Dauphinoise potatoes & a creamy thyme jus
Roasted Lamb rump with sautéed new potatoes, green peas & bacon with a mint jus
Mushroom ravioli in a creamy garlic & spinach sauce
Artichoke risotto with asparagus, Parmesan & basil
8oz Sirloin steak with chunky chips & a peppercorn sauce (£5 supplement)

All served with seasonal vegetables

For more vegetarian main course choices please ask when booking

Desserts

Homemade chocolate brownie with cherries & extra thick cream
Vanilla crème brulee with homemade shortbread
Forest fruit cheesecake with raspberry coulis
Sticky toffee pudding with toffee sauce & praline ice-cream
Lemon sorbet served with homemade shortbread
Farmhouse cheese, grapes, crackers & chutney