

## Corporate Lunch Menu

### To start

Smoked chicken Caesar salad

Cherry tomato bruschetta with goat's cheese  
& balsamic dressing

Home cured salmon, pickled cucumber,  
horseradish dressing

*Served with local artisan breads*

### To follow

Chicken supreme with lemon, thyme & honey,  
crushed new potatoes with butter & chives,  
roasted carrots, mixed greens

Confit of Gressingham duck, celeriac mash, cassis sauce

Lamb rump, colcannon, crispy parsnips,  
rosemary & balsamic jus

Roast loin of Blythburgh pork, fondant potatoes,  
creamed leeks, thyme jus

*Served with fresh vegetables*

### To finish

Tangy lemon posset, blueberry compote,  
lemon shortbread

Light chocolate mousse cake, vanilla cream

Baked vanilla cheesecake, red berry compote

*Coffee & petit fours*

*£25.00 plus VAT per person*

