

Dinner Menu 2

To start

Pork rillettes, spiced tomato chutney, brioche toast

Carpaccio fillet beef, etuvee vegetables & parmesan crisps

Twice baked cheddar soufflé, mustard cress,
pistachio vinaigrette

Served with local artisan breads

To follow

Corn fed Suffolk chicken supreme, creamed savoy cabbage,
pancetta & thyme, fondant potato, sage jus

Roast loin of Blythburgh pork, lyonnaise potatoes,
buttered leeks, red wine reduction

Dedham Vale rump of lamb, dauphinoise potatoes,
carrot & cumin puree, spice jus

Roasted vegetable timbale garlic & thyme soufflé (V)

Served with fresh vegetables

To finish

Apple custard tart, caramelised almonds

Pear & lemon frangipane tart, ginger ice cream,
crème anglais

Rhubarb jelly, raspberry mousse, hazelnut brittle

Cafetiere coffee & petit fours

*£35.00 plus VAT per person
Price includes crockery, cutlery & service*

