



SPRING / SUMMER
DINNER PARTY PRICES:

STARTERS:

- Asparagus spears and mozzarella cheese wrapped in prosciutto
£10.60 / head
- Sharing Platter consisting of:
Sliced continental meats, artichoke hearts, mozzarella, sunblushed
tomatoes and olives, with a red pepper and butterbean dip and
garlic pitta fingers
£8.40 / head
- Crab salad with chilli, coriander and rocket leaves
£11.50 / head
- Beetroot cured salmon with baby leaf salad and a
horseradish crème fraîche dressing
£8.40 / head
- Avocado and tiger prawn cocktail
£8.00 / head
- Smoked salmon and dill tart with a baby leaf salad
£7.40 / head
- Puy lentil, avocado and goats cheese salad with
balsamic onions and basil oil (v)
£6.85 / head
- Roquefort soufflés with a peppery leaf salad (v)
£3.50 / head
- Minted pea and watercress velouté served with a bread roll (v)
£4.50 / head
- Spinach soup with crème fraîche and nutmeg served with a bread roll (v)
£4.00 / head



MAIN COURSES:

- Pepper crusted fillet of beef served with a rosemary jus £17.50 / head
- Fillet of beef stroganoff served with wild rice £19.80 / head
- Braised lamb shank served with a redcurrant sauce £11.50 / head
- Loin of lamb with a herb and mustard crust, served with a thyme jus £11.00 / head
- Garlic and sage marinated pork fillet with rhubarb £9.50 / head
- Pan fried chicken breast served with lentils, roasted tomatoes and basil oil £10.35 / head
- Lemon poached chicken with roasted garlic £8.70 / head
- Griddled swordfish steak with a roasted pepper and basil salsa £14.00 / head
- Thai yellow seafood curry served with jasmine rice £11.00 / head
- Roasted red peppers filled with tomatoes, mozzarella, olives, balsamic red onions and basil oil (v) £6.20 / head
- Baked aubergine with tomatoes, herbs and crème fraîche (v) £5.20 / head
- Wild mushroom, pea and parmesan filo parcels, with a mustard cream sauce (v) £5.00 / head



SIDE DISHES:

- White truffle mashed potatoes £1.15 / head
- New potatoes with herbs and garlic “en papillote” £0.70 / head
- Herby roasted cherry tomatoes £2.00 / head
- Sprouting broccoli with garlic and toasted pine nuts £2.30 / head
- Pea and mint puree £2.10 / head
- Petit pois à la Français (with little gem lettuce and spring onions) £1.80 / head
- French beans with toasted almonds £1.15 / head
- Roasted Mediterranean vegetables £2.55 / head
- Broad beans with peas, pea shoots and mint £1.10 / head



DESSERTS:

- Buttermilk pannacotta served with poached strawberries £5.10 / head
- Clotted cream summer puddings with seasonal berries £4.00 / head
- White chocolate baked cheesecake £4.30 / head
- Raspberry and almond tartlet served with chantilly cream £5.00 / head
- Rhubarb and blood orange crumble with Suffolk ice cream £6.25 / head
- Individual lemon meringue pie with berries £3.00 / head
- Trio of desserts: poached strawberries; rich dark chocolate pots with biscotti; a shot of pink champagne jelly with seasonal berries £5.40 / head
- Sorbets;
Vodka and lime £1.56 / head
Rhubarb £2.80 / head
Chocolate and amaretto £1.30 / head
Or a mix of all three £2.00 / head

Please note there is no VAT to be added to these prices.