



DINNER ~ SAMPLE MENU (2)

(subject to seasonal change)

Please call us for pricing

For Parties of fewer than 8, please choose one dish only from each course.

To Start

Choice of Three Canapés
Roasted Vine Tomato Soup with Basil Leaves
Smoked Salmon and Chive Cheese Roulade
Ham Hock, Parsley, Mustard Terrine with Piccalilli
Duck Pate with Melba toast

Main Course

Feta, Rosemary and Olive Tart : Green Leaves New Potatoes
Chicken Breast braised with red pepper, wine, black olives and oranges.
Green Beans, New Potatoes
Poached Salmon with lemon sauce : Courgettes New Potatoes
, Moroccan Lamb : Jewelled Couscous Green Leaves

Dessert

Profiteroles with chocolate sauce
Meringue with berries
Traditional English Trifle

Extra Course

British Cheese Platter with Grapes

Price excludes china, cutlery and glasses. Staffing for events can be provided.
Let us know your requirements and we will provide you with the staff to make
your event run smoothly.

For Fish and Vegetarian Selection – see separate Dinner Menus

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