

The Wooden Fender Mother's Day

The Start

Homemade Roasted Tomato Soup

Garnished with Balsamic and pesto twists

Smoked Salmon & Prawn Plate

Smoked Salmon, prawns, king prawn, Marie Rose and Seeded Bloomer bread

Pressed Pork and Pistachio Terrine

Stokes of Suffolk onion chutney, salted butter and Crusty Baguette

Local asparagus spears hollandaise

Topped with Glazed Poached egg, parmesan, Bacon and truffle oil

Crispy Breaded Camembert

Served With Cranberry Relish & Summer Salad

Tomato, Pesto & Mozzarella tartlet

Dressed rocket, pecorino Style cheese and Balsamic Glaze

The Middle

Roast pork loin with crispy crackling

East Anglia sirloin of Local beef

Home roasted honey & Clove Baked gammon

Roast Breast of Hayfield Turkey

Garlic Studded Leg of Lamb

All roasts are served with chipolata, stuffing, Yorkshire pudding, roast potatoes, seasonal vegetables, a side of cauliflower cheese and broccoli florets and rich meaty gravy

Pan-Fried Day Boat Fillet of Cod

New potatoes, green beans, Finished with a Classic Seafood Chowder Cream Sauce

Free Range Local Chicken Supreme

With Rosti Potato, Chantenay carrots, spring greens finished with a Bacon & Stilton Sauce

Smoked Applewood Soufflé Filo Tart

With New Potatoes, Tomato & Red onion Salad finished with a Tomato Pomodoro Sauce

Dedham Vale Beef & Truffle Pie

From Country Pies Capel St Mary Served With Chips, Seasonal Vegetables & Rich Gravy

The End

Warm Apple & Cherry Pie

By County Pies Capel St Mary served with a jug of Custard on the side

Light summer raspberry Bavaois

Raspberry coulis, fresh whipped cream and fresh raspberries

Rolled Peanut Butter Roulade

Finished with Roasted Peanuts and caramel sauce & White Chocolate Shavings

Home Made Chocolate Brownie

With Vanilla Ice Cream & Chocolate Sauce

Baked white chocolate cheese cake

With white chocolate ganache, honey comb, raspberry coulis and whipped cream

Two Course £23 Three Course £26