

Mother's Day 2021

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

Potted Chicken liver Pate

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 & Rocket leaf

Leek and Black Bomber Cheddar Tartelette

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 rich meaty gravy

Pan-Fried Salmon Fillet

New potatoes, green beans, Finished with a pesto Hollandaise Sauce

Free Range Local Chicken Supreme

With New Potato, Chantenay carrots, Tender Stem Broccoli finished with a & Stilton Sauce

Garden Beetroot Risotto

Finished with Goats Cheese and pumpkin Seeds rocket and garlic bread

Dedham Vale Beef & Truffle Pie

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

The End

Sharp Lemon Tart

Served with Whipped Cream, Fruit Coulis and Fresh Raspberry's

Light Strawberry Eaton Mess

Raspberry coulis, fresh whipped cream and fresh Strawberries

Rolled Peanut Butter Roulade

Finished with Roasted Peanuts and caramel sauce & White Chocolate Shavings

Home Made Chocolate Brownie

With Vanilla Ice Cream & Chocolate Sauce

White Chocolate Cheese Cake

honey comb, raspberry coulis and whipped cream

Two Course £23 Three Course £26