

# MENU

## The Beginning

Baked Cream Cheese and Smoked Salmon Tart.

Or

Suffolk Asparagus with Parmesan and Hollandaise Sauce.

Or

Fanned Melon with Strawberry Compote

Or

Roasted Tomato Soup with Fresh Basil

Selection of Rustic Rolls and Herb Breads

## The Middle

### Freshly Carved Meat Buffet

Roast Sirloin of Riverside Beef with Creamed Stokes Horseradish,

Glazed Suffolk Ham off the Bone, Roast Breast of Gressingham Turkey

Baked Darné of Salmon with Peppercorn, Roasted Root Vegetable Tart

Hot Minted Suffolk Potatoes, Mixed Seasonal Dressed Leaves,

Cherry Tomato with Fresh Basil, Mixed Bean Salad with Feta Cheese

Sliced Cucumber with Dill Vinaigrette

Pickled Beetroot and Orange, Roasted Vegetable Cous Cous

Selection of Dressings from Stokes, Elveden Estates and Hillfarm Oils

## The End

Suffolk Strawberries

Spiced Apple and Cider Cheesecake

Summer Pudding

Served with Marybelle Cream

Selection of Suffolk Farmhouse Cheese with Celery, Grapes and Crackers

Coffee or Tea with Mints

**£30.00 per person Inc. VAT (Children Under 12 £16.00 Under 5 FOC)**

**A selection of Adnams Wines, Assorted Beers and Soft Drinks will be available for purchase on the day.**