Formal dining menu

Starters

- **Chicken, Date & Pistachio Pressing — Chermoula Yoghurt, Pickled Fennel, Coriander Oil**
  - A delicate terrine of chicken, sweet dates and pistachios, served with chermoula yoghurt, bright pickled fennel and fragrant coriander oil.
- **Roast Cauliflower Velouté**
  - Silky roasted cauliflower velouté finished with a tangy raisin-caper dressing and herb oil.
- **Citrus Cured Trout — Apple & Fennel Salad, Horseradish Crème Fraîche, Dill**
  - Lightly citrus-cured trout with crisp apple and fennel, served with horseradish crème fraîche and fresh dill.
- **English Pea, Spinach & Basil Soup**
  - A vibrant green soup of peas, spinach and basil, finished with lemon oil and crispy shallots.
- **Crispy Courgette & Sweetcorn Fritter**
  - Crisp golden fritters served with smooth avocado crema, chilli-lime dressing and fresh pea shoots .
- **Pressed Ham Hock & Parsley Terrine served with Piccalilli Mayo, Pickled Apple, Watercress**
  - Traditional ham hock terrine with parsley, served with creamy piccalilli mayo, pickled apple and watercress.
- **Spiced Roast Fish of the Day, Coconut & Red Lentil Broth served with Fresh Herbs, Lime**
  - Roast fish of the day served in an aromatic coconut and red lentil broth with fresh herbs and lime.
- **Roast Beetroot, Blood Orange & Shaved Fennel**
  - A bright, refreshing plate of roast beetroot, blood orange and fennel with a citrus dressing and capers.

Allergens subject to change



Formal dining menu

Main Courses

- **Lemon & Thyme Roast Chicken Supreme — Potato Pave, Pea Purée, Leek Fondue, Roast Chicken Butter Sauce**
  - Tender chicken supreme roasted with lemon and thyme, served with potato pave, pea purée, soft leek fondue and a rich butter sauce.

- **Porchetta-Style Roast Pork Loin — Mustard & Spring Onion Mash, Braised Fennel, Salsa Verde**
  - Herb-rolled roast pork loin with creamy mustard mash, braised fennel and vibrant salsa verde.

- **Mustard Lamb Rump (Served Pink) – Braised Pearl Barley, Roast Squash, Mint Chimichurri**
  - Pink lamb rump with braised pearl barley, roast squash and fresh mint chimichurri.

- **Roast Market Fish — Lemon & Dill Potatoes, Green Beans, Tomato Olive Dressing**
  - Seasonal roast fish served with lemon-dill potatoes, green beans and Mediterranean tomato-olive dressing

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- **Wild Mushroom Barley — Roast King Oyster Mushroom, Spinach, Parmesan, White Balsamic**
  - Creamy barley with wild mushrooms, spinach and parmesan, topped with roasted king oyster mushroom.

- **Spinach & Ricotta Tortelloni — Pea Velouté, Courgette, Parmesan, Toasted Hazelnuts**
  - Delicate ricotta-filled tortelloni with pea velouté, courgette, parmesan and toasted hazelnuts.

- **Miso Glazed Aubergine — Jasmine Rice, Pak Choi, Soy, Ginger & Sesame Dressing**
  - Roasted aubergine glazed with miso, served with jasmine rice, pak choi and a soy-sesame dressing.

Allergens subject to change



Formal dining menu

Desserts

- **Lemon Posset — Burnt Apple, Ginger Oat Crumble**
  - Creamy lemon posset topped with caramelised apple and ginger oat crumble.
- **Chocolate Torte — Raspberry Sorbet, Cocoa Nib**
  - Rich vegan chocolate torte with tangy raspberry sorbet and cocoa nibs.
- **Vanilla Cheesecake — Strawberry, Tonka & Basil, Shortbread Crumb, Vanilla Cream**
  - Smooth vanilla cheesecake with strawberries, tonka, basil and buttery shortbread crumb.
- **Honey Parfait — Mango Compote, Greek Yoghurt**
  - Light honey parfait with mango compote and creamy Greek yoghurt.
- **Sticky Toffee Pudding — Butterscotch Sauce, Vanilla Cream**
  - Warm sticky toffee sponge with rich butterscotch sauce and vanilla cream.
- **Passionfruit Cheesecake — Passionfruit Sauce, Coconut Crumb**
  - Vegan passionfruit cheesecake with tangy passionfruit sauce and toasted coconut crumb.

All are served with Fair Trade coffee or tea, chocolate mints and chocolate truffles

Allergens subject to change

Dishes can be modified to suit individual dietary requirements and change during the year to take the seasons into account. We aim to source most of our ingredients from the East Anglian supply chain. We can assist with wine choices from our carefully selected list, if required. Some of our ingredients contain allergens. Please speak to a member of staff if you need more information.

