



Dinner Menu 2017

Starters

Dishes start from £7.00 Per head

- Individual onion, goats' cheese and rosemary tarts V
- Red onion and pepper Tatin V
- Wild Mushroom Risotto V
- Globe Artichoke with cheese souffle V
- Pear, Roquefort and roasted pecan salad V
- Parma Ham, Fig and Mozzarella salad
- Poached egg, Pancetta and Bitter leaf salad
- Smoked Trout and Smoked salmon with Horseradish cream
- Thai prawn cake with spaghetti vegetables and chilli sauce
- Pork, chicken and bacon terrine with pear chutney
- Duck confit on salad leaf with honey, lime and ginger dressing sprinkled with sesame seeds and toasted pine nuts
- Gravdax with sweet mustard and dill dressing
- Home cured salmon with beetroot and horseradish sour cream
- Salad of French beans, sugar snap peas, asparagus, baby tomatoes, griddled courgettes mild crumbled goats cheese and crispy bacon French dressing
- Sweet cured herrings on gem lettuce with apple and sour cream sprinkled with dill
- Thai salad of large prawns and sugar snap peas in Thai dressing
- Hot roast salmon on frisse salad with classic dressing and fine herbs
- Classic vichyssoise with croutons, parsley and a swirl of cream
- Pea, ham and mint soup with a swirl of cream and snips of chive
- Bowls of salami and cured meats, olives, Italian cheeses, sun blushed tomatoes, and roasted peppers
- Pork Rillettes with crusty bread, cornichon and homemade pear chutney
- Layers of toasted foccacia, roasted peppers, tomatoes spinach, pesto, goats' cheese and basil
- Warm Roquefort, sauteed field mushrooms and rocket on walnut toast, Red pepper tatin with Parmesan crisps
- Seared fillet of beef salad with rocket, Parmesan, balsamic dressing

Main courses

- **Dishes start from £14.50 per head**
- Seared fillet of sea bass on cannellini bean puree with lemon thyme and olive oil, served with leafy herb salad and roast carrots
- Salmon fillet with pistachio herb crust served with lemon crushed potatoes roast pepper salsa, and herb leafy herb salad with pine nuts
- Roasted Salmon with a Tapenade crust
- Seared Salmon with lemon beetroot, rocket and horseradish
- Parma Ham wrapped cod with herby Puy lentils
- Loin of Tuna with soy ribbon vegetables
- Griddled Scallops with crispy Serrano ham and watercress



Main menu choices continued...

- Flash fried rump of lamb on Persian jewelled saffron rice topped with pomegranate and served with fine beans
- Marinated rump of lamb, dauphinoise potato with roast root vegetables with mint butter sauce
- Flash fried marinated Suffolk lamb, with port wine glaze served on crushed baby roasted potatoes with minty pea puree
- Slow cooked lamb tagine with prunes and cinnamon served with herby couscous or rice
- Slow cooked Breton lamb with flageolet beans, potatoes, rosemary, wine and onions
- Lamb Shank with Caramelised Shallots
- Roast Rack of Lamb, Anna Potatoes and Lamb jus
- Confit of duck with minty pea puree sweet potato gratin, spinach, mint, feta and pine nut salad
- Duck Breast with Berry Confit
- Tenderloin of pork with Prunes and Madeira sauce
- Beef Wellington with pate and duxelle stuffing, Beef Jus
- Sirloin of Beef with chilli, ginger and soy, served with tossed greens
- Medallions of beef fillet, wild mushrooms and Madeira sauce
- Twenty-one day hung roast fillet of beef served on parsnip puree with fresh horseradish cream, warm potato lemon and dill salad and fine beans
- Butter fried chicken breast, confit of tomatoes smoky paprika creme fraiche with roast carrots
- Pan-fried chicken breast on buttered leeks with baby roasted potatoes with rosemary and fine leafy salad with pesto croutons and toasted almonds
- Butter fried and chicken breast stuffed with herby cheese wrapped in pancetta on crushed lemon potatoes with roasted carrots
- Chicken Breast with Tapenade and Roasted red pepper sauce
- Award winning pork sausage with red onion marmalade and creamy garlic mash
- Caramelised red pepper and onion Tatin V
- Wild mushroom Timbales V
- Leek and Gorgonzola risotto with roasted baby leeks V
- Sundried tomato Polenta with roasted vegetables, basil aioli V
- Butternut squash filled with ricotta and roasted tomato lasagne V

Puddings

Dishes start from £6.00 per head

- Summer berry Pavlova
- Individual summer pudding, berries and coulis
- Individual marscapone and white chocolate, berry tarts
- Champagne and elderflower summer berry jelly
- Chocolate and chestnut Pavlova
- Chocolate roulade
- Chocolate fudge tart with raspberry coulis
- Fruit creme brulee
- Espresso coffee cups with Marsala and Venetian biscuits
- Panna cotta with pomegranate (seasonal fruit) confit
- Classic Tart au citron



Pudding Choices continued...

- Steamed coconut pudding with lime and ginger syrup
- Trio of apples, jelly, Tart tatin and cream topped with an apple crisp
- Fresh berry tiramisu with pomegranate syrup
- Vanilla panacotta with blueberry compote
- Dark rich chocolate pots
- Peach and raspberry trifle with orange jelly and mascarpone cream topping
- Vanilla meringues topped with cream and red berries
- Almond and date cake with warm orange syrup and candid peel
- Dark gooey chocolate brownie with raspberries
- Giant pistachio and rosewater meringues with soft berries and cream
- Warm brioche and butter pudding
- Warm apple and berry crumble
- Chocolate pudding with poached pears
- Sticky Toffee Pudding
- Pear and almond tart
- Dark Chocolate Bavaois, Hazel Nut & Pistachio Toffee Sauce
- Fabulous Suffolk/ British selection of cheeses served with homemade oatcakes, chutneys, quince paste, bread and grapes

Prices depend on numbers and extent of choice. These are my favourite things to cook but please ask if you would like any other dish. Some ingredients may change due to seasonal availability. For larger parties, a special menu can be planned. This will be dependent on the cooking facilities and the numbers. Some dishes are suitable for buffets, check with me for ideas. Puddings can be a combination of three mini puddings , ask me for suggestions.