



DINNER PARTY MENU

(SAMPLE OPTIONS)

STARTERS

Warm Rosary Farm pork & Suffolk chorizo salad
Spiced aubergine, flatbread, yoghurt & mint
Seasonal lobster salad
Game terrine, sour dough toast, spiced damsons
Stilton, pear & almond salad
Aldeburgh crab ravioli, asparagus & broad beans

MAINS

Seared Iken venison loin, parsnips, red cabbage & juniper
Orford skate wing, butterbeans, spinach & salsa verde
Slow roast duck, rosti, courgettes, red wine sauce
Heritage Coast sea bass fillet, leeks, new potatoes, lemon butter sauce
Tomato tart tatin, feta, olives & rocket
Rack of Suffolk lamb, spring greens, roast butternut squash

DESSERTS

Iced hazelnut nougat, High House raspberries
Pimm's sorbet, strawberries & lime
Chocolate amaretti cake, coffee cream
Vanilla pannacotta, poached rhubarb, shortbread
Gooseberry crumble, mascarpone & nutmeg ice cream
Greengage & almond tart, Marybelle crème fraiche