



OUR FOOD PHILOSOPHY - We pride ourselves on using the finest quality ingredients, locally sourced wherever possible, preparing and cooking with care and attention to detail and presenting in a simple, elegant style.

CANAPÉS

All individually priced, inclusive of VAT at 20%

Wild Mushroom Crostini V	£1.40
Aubergine Caviar Crostini V	£1.05
Parmesan Crisps with Goat's Cheese and Chives V	£1.40
Gruyère Cheese Gougère V	£1.05
Marinated Herrings & Red Onion Crostini	£1.30
Mini Cheese and Onion Scones with Chutney V	£1.05
Smoked Mackerel, Beetroot & Horseradish Relish	£1.30
Teryaki Chicken with Spring Onion	£1.70
Salmon Gravalax with Dill Cucumber on Sunflower Rye	£1.70
Butley Creek Oysters, Shallot Dressing	£2.00
Spanish Pork Rillettes with Prune Compote	£1.30
Quail Egg, Bacon & Mushroom Tartlet	£2.00
Smoked Haddock Welsh Rarebit	£1.40
New Potato, Smoked Eel and Horseradish Cream	£1.70
Jumbo Prawn with Avocado Salsa	£2.00
Pinney's of Orford Smoked Salmon on Rye Blini	£2.00
Free Range Hen's Egg, Anchovy & Little Gem	£1.05
Crab Beignet, Tartare Sauce	£1.70
Salt Cod Brandade, Piquillo Peppers	£1.70
Tapenade Toasts	£1.05
Goat's Cheese & Roasted Red Pepper Toast	£1.40
Olivade & Parsnip Crisps	£1.40
Devil's on Horseback	£1.05



Some ingredients are dependent upon season; when out of season a suitable alternative can be suggested
All prices are inclusive of VAT @ 20%.

SIT DOWN WEDDING BREAKFAST MENUS:

Choose one dish for each course to construct your own menu - 3 courses served with filter coffee and chocolates

Option 1 - £39.50 per person

Smooth Chicken Liver Pâté, Apricot & Date Chutney, Granary Toast
Rabbit Brawn with Green Beans, Balsamic Beets and Grain Mustard Dressing
Classic Prawn Cocktail
Smoked Pancetta Caesar Salad
Roasted Piedmontese Peppers with Dressed Rocket and Ciabatta ✓
Leek & Potato Soup, Crème Fraiche, Chives & Croutons ✓

*

Grilled Loch Duart Salmon, Buttered Leeks, Crushed Potatoes and Chive Butter Sauce
Roast Sirloin of Estate Reared Beef, Yorkshire Pudding, Horseradish Sauce and Roast Potatoes
Classic Roast Free Range Chicken, Parsley & Thyme Stuffing, Suffolk Dry Cure Bacon, Redcurrant and
Balsamic Jelly
Roast Loin of Blythburgh Free Range Pork with Caramelised Shallots, Roast Potatoes, Prune Compote
& Cider Gravy
Pork & Venison Sausages, Mustard Mash, Savoy Cabbage & Red Wine Gravy
Red Onion & Feta Tart Tatin with Green Herb Salad, Caperberries & Balsamic Glaze ✓

*

Cambridge Burnt Cream
Lemon Posset with Lavender Shortbread
Baked Vanilla Cheesecake with Blueberry Compote
Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream
Summer Fruit Sherry Trifle
Chocolate Truffle Torte, Amaretti Cream



Option 2 - £45.50 per person

Pork Liver Terrine, Damson Jelly, Sourdough Toast
Dill Cured Salmon Gravalax, Pickled Cucumber, Finnish Mustard & Sunflower Rye Bread
Traditional Potted Shrimps with Lemon and Granary Toast
Fielding Cottage Goat's Cheese, Roasted Beets, Walnuts, Green Leaf & Watercress Salad ✓
Spiced Butternut Squash Soup, Crème Fraîche, Chives & Croutons ✓
Warm Lancashire Cheese & Onion Tart, Pear & Ale Chutney, Dressed Leaves ✓

*

Baked North Sea Cod, Provençale Herb Crust, Olive Oil Mash & Fennel Salad
Breast of Corn Fed Chicken Filled with a Confit of Suffolk Duck, Served with Celeriac Mash, Broad Beans,
Peas and Marsala Gravy
Traditional Roast Suffolk Duckling, Sage Forcemeat, Bramley Apple Sauce, Game Chips and Watercress
Slow Roast Leg of Lamb, Flageolet Beans, Dauphinoise Potatoes, Roast Chanteney Carrots
Grilled Free Range Chicken, Sweet Potato Purée, Braised Puy Lentils and Aioli
Grilled Polenta, Piquillo Peppers, Courgette & Fennel Salad ✓

*

Summer Pudding, Fruit Coulis & Thick Cream
Baked Peaches with Marsala Wine, Mascarpone & Pistachios
Caramelised Lemon Tart with Rhubarb Fool
Caramel Pannacotta with Raspberries & Pedro Xeminez
Old English Strawberry Sundae, Shortbread
Brioche Bread & Butter Pudding with Bailey's Custard



Option 3 - £50.50 per person

Potted Smoked Mackerel, Beetroot & Horseradish Relish, Pickled Cucumber, Granary Toast
Pressed Ham Hock Terrine, Piccalilli, Pea Shoots and Free Range Hen's Egg
Our Own Duck Prosciutto, Celeriac Remoulade, Duck Crackling, Garden Herb Salad
Assiette of Locally Smoked Fish (Salmon, Eel, Mackerel, Cod's Roe) with Horseradish Cream & Blini
Poached Pear, Suffolk Blue, Chicory, Caper & Watercress Salad ✓
Pan Seared West Coast Scallops, Cauliflower Purée, Old Spot Bacon & Pea Shoots

*

Roast Fillet of North Sea Cod, Samphire, Brown Shrimps & Cockles
Fillet of Sea Bass, Sweet Parsnip Purée, Risotto Cake and Saffron Butter Sauce
Pot Roasted Guinea Fowl, Champ, Dry Cure Bacon, Woodland Mushrooms and Thyme Gravy
Roast Best End of Lamb, Herb Crust, Soubise Purée, Steamed Asparagus and Madeira Gravy
Beef Tournedos with Three Pates, Cocotte Potatoes, Pennybun Mushrooms and Madeira Gravy
(£5 supplement)
Sun Dried Tomato Risotto, Smoked Applewood Beignets, Rocket & Pine Nut Pesto ✓

*

Pear & Almond Bakewell with Chilled Vanilla Custard & Honeycomb Ice Cream
Port Wine Jelly, Syllabub, Madeleine Biscuits & Frosted Grapes
Sunken Prune & Chocolate Souffle with Crème Fraiche & White Chocolate Ice Cream
Honey Rice Pudding with Spiced Apricot Compote, Pistachio Ice Cream and Rose Petals
St Clements Polenta Cake, Strawberry & Rhubarb Compote
Norfolk Dapple, Suffolk Blue, Damson Cheese and Oatcakes



NEW FOR 2013 - WALLED GARDEN FEASTING

Along with the new Walled Garden development, we are pleased to offer an exciting and alternative new way to throw a party. Walled Garden feasting allows you to compile your own menu by choosing a selection of starters which we present on platters, or in large bowls, for your guests to share among themselves. This gives your guests greater choice and we also believe this creates a great talking point and makes for a wonderful atmosphere. Moreover, we feel the feasting approach enhances the sense of occasion that brings a large group of people together.

For your main course choose one from our listed options (vegetarian options are available) which are served with bowls of hot potatoes and seasonal vegetables. With our larger dishes, like whole suckling pig or rib roast of beef, we can carve these in front of your guests to give an added sense of theatre.

Menus start from £39.50

Starter Items:-

Charcuterie Platters

Treacle Cured Salmon, Pickle Cucumber, Granary Bread
Celeriac Remoulade with Free Range Hen's Egg
Duck Confit Salad, Puy Lentils and Shaved Fennel
Pressed Beef with Piccalilli and Sourdough
Potted Brown Shrimps, Lemon, Granary Toast
Goat's Cheese, Roasted Beets and Watercress
Chicken Liver Parfait, Date Chutney
Fruits de Mer

The Main Course:-

Whole Roast Suckling Pig

Mustard Rib Roast of Beef, Yorkshire Pudding, Beef Dripping Roast Potatoes, Horseradish
Roast Barron of Lamb, Green Beans, Shallots and Roasted Garlic
Roast Suffolk Duckling, Braised Red Cabbage, Duck Fat Roast Potatoes
Baked Cider Cured Gammon and Caper Sauce
Fish Pie
Grilled Sea Bass, Braised Fennel, Green Beans and Aioli
Roast Quails, Couscous Pine Nut and Sultana Stuffing
Roast English Rose Veal, Mustard Greens and Celeriac Puree

Desserts:-

Passionfruit Pavlova
Strawberries and Cream, Lavender Shortbread
Old English Summer Trifle
Fruit Fool, Madeleine Biscuits
Trinity Burnt Cream
Chocolate Pots with Rum and Clotted Cream
Suffolk Treacle Tart and Custard
Lemon Posset, Vanilla Shortbread
Local Cheese, Quince Paste, Pickled Grapes and Water Biscuits



EVENING RECEPTION FOOD OPTIONS

BBQ MENUS - All priced per person, inclusive of VAT at 20%

MENU 1 - £14.50

Free range jumbo pork sausage in a hot dog roll
6oz Beef Burger served in a bun
Grilled Polenta, Roasted Courgette & Red Pepper ✓
Onion Marmalade, Ketchup, Mayonnaise, Burger Relish and Sweet Mustard
Bread & Butter Pickles
Green Leaf & Herb Salad
Roasted Sweetcorn Salsa
Coleslaw
Baby Baked Potatoes with Sea Salt & Rosemary

MENU 2 - £18.70

Lamb Koftas (minced lamb flavoured with mint, oregano and cumin)
Grilled Lemon Chicken
Grilled Polenta, Roasted Courgette & Red Pepper ✓
Grilled Flatbread
Tzatziki (yoghurt, cucumber, garlic and mint dip)
Spiced Aubergine Salad
Green Leaf & Herb Salad
Moroccan Bread Salad
Baby Baked Potatoes with Sea Salt & Rosemary

MENU 3 - £20.85

Hickory Glazed Free Range Pork Ribs
Char Grilled Loch Duart Salmon
Grilled Polenta, Roasted Courgette & Red Pepper ✓
Garlic and Rosemary Foccaccia
Apple Chutney; Yellow Corn Relish; Black Bean Salsa
Green Leaf & Herb Salad
Puy Lentil and Pickled Vegetable Salad
Baby Baked Potatoes with Sea Salt & Rosemary

MENU 4 - £26.75

8oz Rib Eye Steak with Parsley & garlic butter
Gremolata Prawns (king prawns flavoured with lemon, garlic & parsley)
Grilled Polenta, Roasted Courgette & Red Pepper ✓
Sun Dried Tomato Foccaccia
Mustard Aioli
Red Cabbage, goat's cheese and pancetta salad
Roasted Tomato Salad; Green Leaf & herb Salad
Canellini Bean, Red Onion and Parsley Salad
Baby Baked Potatoes with Sea Salt & Rosemary



SLOW ROAST PORK SHOULDER

Our version of the classic “hog roast” but using free range pork shoulder and slow roasting to give beautifully tender meat with super crisp crackling

MENU 1 - £8.50

Slow Roast Pork Shoulder
Sage & Onion Stuffing
Bramley Apple Sauce
Large Bread Roll
Green Leaf Salad
Tomato Ketchup & Mustard

MENU 2 - £10.65

Slow Roast Pork Shoulder
Sage & Onion Stuffing
Free Range Pork Sausage
Onion Marmalade
Bramley Apple Sauce
Large Bread Roll
Green Leaf Salad
Tomato Ketchup & Mustard

MENU 3 - £14.75

Slow Roast Pork Shoulder
Sage & Onion Stuffing
Free Range Pork Sausage
Bread & Butter Pickles
Onion Marmalade
Bramley Apple Sauce
Baby Baked Potatoes with Sea Salt & Rosemary
Large Bread Roll
Green Leaf Salad
Coleslaw
Tomato Ketchup & Mustard



PAELLA

Our authentic version of this classic Valencian rice dish.

In keeping with tradition, we only use top quality Spanish ingredients for our paellas. These include calaspara rice, piquillo peppers, chorizo, pimenton and saffron. However, all our fresh meat, fish and vegetables are sourced locally as possible.

The paella is cooked in front of your guests using traditional paella pans and we can offer the following:-

MENU 1 - £9.50

Basic Paella with Mixed Peppers; Broad Beans; Peas; Spinach and Herbs

MENU 2 - £11.50

Basic Paella with Chicken; Chorizo; Saffron; Spinach and Piquillo Peppers

MENU 3 - £14.75

Basic Paella with Chorizo and Seafood (mussels, shrimps, jumbo prawns, clams, monkfish)