

## HOT MEAT AND FISH DISHES

Lamb, chickpea and apricot tagine  
Free range chicken with tomatoes and chorizo  
Free range chicken with wild mushrooms and Cream  
Beef and shallots braised in guinness and port  
Seafood and Chorizo paella  
Pork braised cider with rosemary  
Salmon with creme fraiche, tarragon and chives  
Roast Sirloin of beef with garlic and bay  
Denham Estate venison with red wine and wild mushrooms  
Leek and Colston Basset stilton tart  
Goat's cheese and spinach frittata

## VEGETABLES AND SIDE DISHES

New potatoes with butter and parsley  
Sauteed potatoes with garlic and rosemary  
Baked potatoes  
Green beans with garlic  
Savoy cabbage with Bacon  
Leeks with sour cream  
Roasted beetroot with butter  
Fennel roasted with shallots and parmesan  
Roasted tomatoes and rosemary  
Mixed roasted vegetables with balsamic and olive oil  
basmati rice with saffron

## SALADS

Mint, Pea and spring onion  
Potato, shallot, capers and anchovies  
Mixed leaves with French dressing  
Watercress, Fennel and little gem and parmesan  
Spiced bean with harissa and apricots  
Avocado bantams egg and pancetta  
Green Bean with garlic  
Pasta, Roasted Tomato, basil and olives  
Pasta pesto and spinach  
Tofu, seeds and stir fried vegetables and with soy and ginger dressing  
Lentils with cumin and coriander and yoghurt  
Cucumber, yoghurt, mint and garlic  
White bean with roasted tomatoes rosemary and garlic  
Fetta salad with tomato cucumber and olives  
Coleslaw with homemade mayonnaise  
Cous cous with roasted vegetables and feta  
Cous cous with green beans and cherry tomatoes

## COLD MEATS

Home cooked Suffolk ham with homemade piccalilli  
Cold roast beef with horseradish  
Cold roast chicken with tarragon mayonnaise  
Mitoon of pork (coarse pate) with red onion relish  
Bottisham smoked duck breast  
Bottisham smoked pigeon breast

## COLD FISH

Salmon with homemade dill mayonnaise  
Smoked salmon with lemon and stone ground bread  
Cromer crab with homemade mayonnaise and paprika  
Herring pickled in dill with yoghurt and cucumber  
Crayfish tails with homemade mayonnaise  
Ceviche of salmon with chilli and lime

## PUDDINGS

Rhubarab and giner crumble with whipped cream  
Warm treacle tart with cream  
Pear and almond tart with cream  
Blackcurrant and almond tart with cream  
Apple and quince pie with cream  
Eton mess  
Fresh berry Pavlova  
Chococlade and raspberry Roulade  
Lemon and pistachio roulade  
Chocolate mousse with cointreau  
Gooseberry and elderflower fool  
Chocolate and raspberry roulade  
Lemon and sherry syllabub with macaroons