CONFERENCE DINNER MENUS

VALID UNTIL 31ST JANUARY 2019
CONFERENCE DINNER MENUS – ALL PRICED AT £48.00
Choose one option per course with the addition of a vegetarian alternative if required

STARTERS
Crayfish cocktail with baby gem, avocado, crème fraiche, semi dried tomatoes & basil
Ham hock persillade, crisp quail’s egg, pineapple jelly, English mustard mayonnaise, peas
Chalk Stream trout, spiced lentils, carrot, parsley root, keta, curry & vanilla
Laverstoke Farm mozzarella, spelt, balsamic pearls, dehydrated figs, buckwheat, lambs leaf (v)
Breast of wood pigeon, baby beetrots, chard, hazelnuts, black pudding, date purée
Salad of heirloom tomatoes, tapenade, celery gel, pickled radishes, fennel cress, olive crumb (v)
Terrine of free range chicken & leek, Suffolk prosciutto, spiced pears, tarragon, sherry caramel
Pressing of Fenland beetroot, daikon, horseradish, beer soil, red vein sorrel (v)

MAINS
Sea bream, Jersey Royals, asparagus, broad beans, gem lettuce, mussels & chives
Blythburgh pork porchetta, sage gnocchi, burnt apple, marjoram, salt baked carrots
Grey mullet, pearl barley, black garlic, ceps, spring onions, lemon oil
Saffron lasagne, charred broccoli, pea purée, celeriac, confit tomatoes, ewes milk cheese (v)
Pan roasted sea trout, potato & artichoke presse, buttered leeks, sea vegetables, cockles
Loomswood Farm duck, turnip fondant, savoy cabbage, truffle celeriac purée, sherry vinegar jus
Grass reared Cambridgeshire ox cheek, grilled broccoli, white carrots, king oyster mushroom, soy & honey sauce
Rump & shoulder of lamb, piquillo pepper, celeriac terrine, fresh peas, wilted spinach
Grilled Suffolk chicken, vine tomatoes, fondant potato, crisp ham, asparagus, watercress
Pot-au-feu of young vegetables, warm tomato consommé, nettle gnocchi & broad bean pesto (v)
Risotto of golden beetroot, horseradish crisps, flowers, watercress, squash, puffed rice (v)

DESSERTS
Cracked black pepper panna cotta, wild strawberry & basil sorbet, lemon dressed strawberries, strawberry consommé
Fragrant honey & vanilla brûlée, rosemary shortbread, lemon verbena sorbet, summer berries, thyme reduction
Quintet of lavender - Lavender scented chocolate mousse, white chocolate blondie, ganache & chocolate shavings, crème fraiche lavender ice cream
Iced strawberry soufflé, Pimm’s gel, crushed orange meringue, minted cucumber jelly
Chocolate marquise, raspberry gin jelly, pistachio sponge, tarragon scented raspberries
Green tea cream, pineapple sorbet, Malibu gel, candied coconut
Natural yoghurt mousse, peach sorbet, freeze dried peach, peach gel, honeycomb
Passion fruit tart, dark chocolate sorbet, chocolate crumble passion fruit curd & chocolate tuile
Ginger & vanilla cheesecake, rhubarb sorbet
Jaffa cake torte, chocolate orange granola, tea infused pastry cream

All served with tea, coffee & College mint chocolates

CHEESE
Artisanal cheese board with fig loaf, chutneys & savory biscotti

Supplement of £7.00 per person

All prices are subject to VAT at the standard rate