



OAKSMERE

SUFFOLK | ENGLAND

Private Dining at The Oaksmere

Chef's Amuse Bouche

To Start

Sea bass and Lobster Ceviche, King Prawn Tempura
Sutton Hoo Chicken & Aubergine Terrine, Black Truffle, Wild Mushroom Butter
Confit cod cheeks, pea puree, Salt & Vinegar Potatoes, Lobster Emulsion.
Summer Vegetable Carpaccio, Aged Balsamic, Beetroot Sorbet (VE)
Slow Cooked Potted Salt Beef, Yorkshire Pudding, Beef Gravy, Baby Potato Pickle

Limoncello Sorbet Bellini

Main

Dry Aged Rose Veal Chop, Garlic Jersey Butter Fondant Potato, Beetroot Confit, Seasonal greens
Pave of Roast Halibut, Scallop, Rhubarb Compote, Cromer Crab Arancini, Lobster Oil
Ballotine of Gressingham Duck, Crispy Duck Livers, Bubble & Squeak Croquette, Apple Jelly, Spiced Duck Jus
½ Lobster, Skinny Fries, Garlic Jersey Butter, Saffron Aioli (Subject to seasonal availability and market price)
Fillet of Lamb Wellington, Wild Mushroom and Anchovy Duxelle, Smoked Garlic Potato Puree, Lamb Shoulder Croute, Lamb Juices
Hispi Cabbage, White bean, and Coriander Pithivier, Miso Butter (VE)

Dessert

Belgian Chocolate Tart, Caramelised Orange and English Whiskey Compote
Walled Garden Strawberry Parfait, Clotted Cream, Claret & Black Pepper Syrup
Twice Baked Rum & Raisin Souffle, Vintage Rum, Ginger Wine Ice Cream
Roasted Pineapple and Passion Fruit "trifle", Coconut, Mango Sorbet (VE)

To Finish

East Anglian Cheese, Beer Chutney, Artisan Biscuits

Espresso Martini Shot & Petit Fours

60.00 per person