



OAKSMERE

SUFFOLK | ENGLAND

Private Dining at The Oaksmere

Rustic Breads, Jersey Butter
Marinated Olives

To start

Chicken Liver and Duck Parfait, Caramelised Apple and Calvados, Brioche
Oaksmere Gravadlax, Guinness and Black Treacle Soda Bread, Mustard & Dill
King Scallops, Roast Cauliflower, Cumin Cauliflower Puree (+3.00)
Wild Mushroom Crostini, Truffle Oil, Aubergine Caviar
Slow cooked Beef and Caramelised Onion Tart, Bingham Blue Butter

Main

Beef Wellington, Portobello Mushroom Duxelle, Duck Liver Parfait, Fondant Potato, Port
Sauce (+6.00)
Slow Cooked Blythburgh Pork Belly, Suffolk Gold Dauphinoise Potatoes, Aspoll's Cider
Gressingham Duck Confit, Fruity Black Pudding and Caramelised Apple Potato cake,
French fried Onions, Duck Jus
Smoked Haddock, Bubble and Squeak, Poached Havensfield Egg, Crayfish Butter Sauce
Cauliflower "Steak", Caraway Roasted Fennel, Potato and Olive Oil Puree, Marinated
Tomatoes and Rocket

To finish

Suffolk Ale Sticky Toffee Pudding, Black Treacle Sauce, Vanilla Pod Ice Cream
Citrus Lemon Tart, Summer Fruits
Dark Chocolate Tart, Baileys Cream, Crème de Cacao
East Anglian Cheese, Suffolk Beer Chutney and Artisan biscuits.

Teas, Coffee and Petit Fours

38.00 per person