

# PRIVATE DINING

## Sample Menu

£40 per person

### STARTER

Trio of salmon

Poached, cured and smoked salmon, beetroot textures, baby watercress, horseradish crème fraiche

Chicken liver parfait, bacon jam, homemade toasted brioche

Charcoal roasted asparagus, garlic rapeseed mayonnaise, crispy Gressingham duck egg

Oaksmere Garden Squash Veloute, toasted pumpkin seeds, pickled squash, smoked oil, homemade bread

Confit duck salad, compressed cucumber, rocket, ginger, coriander and chilli

### MAIN COURSE

Braised Pork Belly, burnt apple puree, wholegrain mustard mash potato, heritage carrots, tender stem broccoli, Cider Jus

Roasted Cornfed Chicken Supreme, braised leeks, wild mushrooms, tarragon mashed potato, black garlic jus

Roasted Rump of Lamb, dauphinoise potatoes, tender stem broccoli, heritage carrots, red wine jus

Pan fried Seabass Fillet, garlic fondant potato, carrot puree, tender stem broccoli, heritage carrots

Parsnip Gnocchi, Carrot Purée, Roasted Celeriac, Tomato and Red Pepper Sauce, rocket salad

Green pea and mint risotto, rocket & parmesan salad, lemon oil

### DESSERT

Glazed Lemon Tart, passionfruit curd, raspberry sorbet

Warm chocolate brownie, chocolate sauce, praline cream

Baked vanilla cheesecake, cherry compote, pistachio cream

Sticky Toffee Pudding, toffee sauce, vanilla ice cream

# PRIVATE DINING

## Sample Menu

£60 per person

### STARTER

Twice-baked Suffolk Gold Cheese Souffle, celeriac remoulade, toasted hazelnuts and herb oil

Pan seared Scallops, minted pea panna cotta, carrot puree, apple braised fennel, pea shoots

Oaksmere brined quail breast, quail leg lolly pop, king oyster mushroom, parsnip puree, quails egg, crispy kale

Smoked chicken & ham hock terrine, pickled baby vegetables, tomato chutney, melba toast

Caramalised crab loaf, picked crab salad, compressed cucumber, pickled lemon, samphire

### MAIN COURSE

Pan roasted guinea fowl supreme, shallot puree, liquorice braised leeks, morels, baby spinach, smoked potato terrine, chicken jus

Maple, black garlic and thyme infused dry aged beef fillet, Bertha smoked glazed beef brisket, beef fat and crispy shallot crumb, spring onion creamed potato, buttered salsify, heritage carrots, bone marrow jus

Trio of Blythburgh pork, marinated fillet, braised belly, confit shoulder bon bon, caramalised cauliflower puree, rosemary fondant potato, tender stem broccoli, Aspoll cyder jus.

Charcoal roasted hake fillet, sauté Norfolk peer potatoes, chorizo, samphire, roasted red pepper sauce

Smoked baby aubergine, Oaksmere roasted squash, ash baked beetroot, quinoa, baby watercress, smoked oil

Wild mushroom and asparagus risotto, rocket & parmesan salad, truffle oil

### DESSERT

Blackberry cheesecake, blackberry gel, blackberry cavair, baked white chocolate

Rhubarb & Custard, custard tart poached rhubarb, rhubarb & custard tuile

Chocolate marquise, Frangelico ice cream, hazelnut praline