

DINING MENU

(SAMPLE)

Serve your guests restaurant quality food in the comfort of your own home.



THE MAIN EVENT

Earls Colne lamb rump

with black olive molasses, herbed gnocchi & minted petit pois

Slow cooked Dexter short rib

with Capel mushroom & pancetta bourguignon garnish, creamy garlic chive mashed potatoes & buttered kale

Roast 'Porchetta'

Rolled Old Spot pork belly stuffed with apricot, pistachio & fresh herbs complemented by sprouting broccoli with Parmesan & rosemary polenta

Pan fried Atlantic cod fillet

served with samphire, saffron braised rice & roasted Suffolk Sweet tomatoes

Chargrilled cauliflower steak (v)

served with a smoky chimichurri dressing & toasted pine nuts

Pan fried Scottish salmon fillet

with a honey, soy & ginger dressing served with udon noodles, pak choi, baby corn & bell peppers

Crisp chickpea falafel (v)

with aubergine baba ganoush, sweet chilli jam, pickled cucumber & toasted flat breads

Sautéed ricotta gnocchi (v)

with buttered baby spinach, Suffolk Sweet tomatoes, broad beans, finished with a Parmesan foam

Most dishes can be customised to fit your guests' dietary needs/preferences.