

# Sample Two Course Dining Menu

## Mains

Braised Suffolk Pork Belly  
Apple glaze, choucroute, black pudding and mustard dauphinoise, chantenay  
carrots,  
Aspall cyder jus (N)

10oz Powter's Newmarket Sausage Ring  
Braised red cabbage, creamy mashed potato and red onion gravy (N)

Seared Chicken Breast  
White truffle and thyme mash, confit hispi cabbage, broad beans,  
ham crisp, trumpet and blaze tomato jus (G,N)

Tuna Niçoise  
Olive mash, green beans, roasted red onion, cherry tomatoes and truffle oil (D,G,N)

Fillet of Cod  
Lobster toastie, crushed new potatoes, samphire, thermidor sauce (N)



Classic Lemon Tart  
Passion fruit toffee sauce, raspberry and basil salad (V)

Banoffee Crumble Cocktail  
Banana beignet and chocolate sauce (V)

English Berry Summer Pudding  
Clotted cream and berry sauce (V)

Cookies and Cream Cheesecake  
Cherry compote (V)

Chocolate Fondant Pudding  
Vanilla ice cream (V)



After Dinner Tea and Coffee

Dietary Codes:  
V=Vegetarian, G=Gluten Free, D=Dairy Free, N=Nut Free