

Private dining Menus Hot and cold buffets

From the chafing dishes

Fricassee of free range Deben chicken, tarragon and leeks with a creamed Madeira sauce

Slow Braised Daube of Beef, baby onions, button mushrooms, smoked bacon and a rich red wine sauce flecked with parsley and garden thyme.

Braised Wicks Manor Pork in dry cider, Dijon mustard, button mushrooms and double cream.

Sea and shellfish gratin smothered in a mature cheddar cheese sauce, topped with herb breadcrumbs.

Provençal vegetable ratatouille topped with a mozzarella and herb crumb topping.

(Choose one of the above)

Buttered new potatoes with herb butter.

Dauphinois Potatoes sliced potatoes cooked in a garlicky cream sauce.

Braised Spiced Pilaff Rice with toasted cashew nuts

Medley of locally grown vegetables

(Choose one of the above)

From the mirrors

A platter of cold cuts expect to find peppered sirloin of beef, glazed baked gammon, roasted turkey breast.

A platter of smoked and cured fish expect to find smoked salmon, cured Gravalax, shell on prawns, smoked mackerel.

Homemade goat's cheese and spinach tart, scented with nutmeg and a hint of garlic.

Salads

New Potato Salad with spring onion and Italian parsley.

Cucumber with garden mint and yogurt

Cherry tomato, red onion and pesto salad.

Roasted vegetable tabouleh, poppy seed dressing.

Waldorf salad, celeriac, celery, sharp bramley apple and crème fraiche.

Tossed leaf salad with house dressing.

Penne Pasta with sundried tomatoes, peppers and roasted red onion.

Desserts

Strawberries and cream, Rich chocolate truffle cake with coffee sauce, Fresh fruit Salad

£17.50pp children £5.00per child