



Sustainable Hall Menu

Monday 10th November 2014

MENU

Suffolk cured meats including smoked Gressingham duck, with celeriac remoulade
lettuce leaves tossed in Suffolk rapeseed oil.

Local pheasant supreme with spiced freekeh with an autumn mushroom sauce
Fondant potatoes
Ely braised leeks
Glazed local beetroot in local blueberry vinegar

Individual local apple crumble with milk ice cream, apple crisps and sauce anglaise

Suffolk Baron Bigod and Norfolk dapple cheese with Fenland peeled celery
grapes and warm Eccles cakes

Fairtrade coffee from Java or estate handpicked tea with Homemade Gingerbread men

Vegetarian Menu

British Quinoa tart with vegetables with a pea custard

Pumpkin Risotto topped with Local Mushroom Tempura and a spiced celeriac remoulade

Wines

Wyken Madeleine Angevine 2013

Domaine Gayda Flying Solo 2013

Somerset Pomona Liqueur

