



MENU

UPGRADED THREE COURSE MENU

STARTERS

Lobster bisque or Jerusalem artichoke soup

Pea & broad bean scotch egg with green salad & brown sauce

St Osyth Priory beef tartare, served with brioche soldiers

Globe artichoke heart with smoked salmon, cold poached egg & dill hollandaise

Fried corn ribs with rainbow coleslaw & BBQ sauce

Tandoori pigeon breast with carrot, mint & cumin salad

Seared hand-dived scallop with cauliflower puree & N'duja crumb

Chicken & smoked duck terrine, pickled wild mushrooms & chervil oil



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MAIN COURSE

All mains served with seasonal vegetables

Pork tenderloin & black pudding wellington with potato terrine & thyme jus

Poached monkfish with white bean & saffron casserole

Black truffle risotto

Roasted beef fillet with caramelised onion mash & Madeira jus

Pan-fried stone bass with curried mussel sauce, Jerusalem artichoke pure & roasted pumpkin

Slow-roasted aubergine, smoked tomato compote & buttermilk sauce

Chicken, cider & spring vegetable pie with roasted new potatoes & gravy

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DESSERT

A selection of cheese with chutney & artisan crackers

White chocolate bread & butter pudding, served with orange creme anglaise

Twice-baked dark chocolate soufflé with bourbon chocolate sauce & vanilla ice cream

Baked egg custard tart with poached rhubarb & salted caramel cream

Giant Jaffa cake with blood orange sorbet

Strawberry Mille-Feuille, white chocolate mousse

Sticky toffee pudding with date compote & clotted cream ice cream

Mango & passion fruit cheesecake