

CANAPES

smoked salmon wontons, soy dipping sauce

mini croque monsieur

smoked eel with caviar and pickled quails egg

crab blinis with chive and horseradish

cullen skink soup with poached egg

pork crisps with vanilla and apple sauce

duck and chicken liver parfait with toasted brioche

feta and basil stuffed cherry tomatoes

honey roasted almonds and marinated olives

pork rillette with apricot preserve

cheese and shallot beignets

creamed goat's cheese with carrot marmalade

A choice of

3 canapés for £7.50 per person

5 canapés for £11.50 per person

STARTERS

SOUP

choice of cream of mushroom,
tomato and basil,
leek and potato with a soft poached egg
£4.75

CHICKEN AND DUCK LIVER PARFAIT

rich parfait, toasted brioche, sauternes' jelly, frissée salad
£7.75

GOLDEN CROSS GOAT'S CHEESE

smooth pannacotta, carrot and cardamom jam,
watercress salad
£7.50

LOCAL WOOD PIGEON

pan-fried breast, confit leg, puy lentils, and pancetta lardons
£7.95

WESTER ROSS SALMON

our own smoked salmon, potato blinis, caviar, lemon oil
£7.95

BROWN HEN CRAB

salad of brown crab, mustard mayo, tomato petals, avocado
£8.50

WILD BOAR

cured wild boar, fried quails eggs, Parmesan shavings,
pea shoot salad
£8.50

ALDEBURGH SALAD

dandelion leaves, wild rocket, crispy pork belly, balsamic
reduction
£7.50

PINNEYS SMOKED EEL

smoked eel ravioli, buttered spinach, Champagne sauce
£8.50

SUFFOLK BLUE SALAD

bitter chicory, toasted walnuts, blue cheese dressing,
organic leaves
£7.25

MAINS

MONKFISH TAIL

roast tail of monkfish, handmade gnocchi, baby vegetables,
tarragon emulsion
£17.50

SUFFOLK LAMB

braised shoulder of lamb, parsley mash, mace carrots,
smoky jus
£16.25

LINE CAUGHT SEA BASS

pan-fried fillet, citrus marinated vegetables, saffron potatoes
£17.95

TELMERA DUCK

slow roast duck, vanilla and lime mash, sticky wings,
buttered cabbage
£17.95

RISOTTO

sautéed wild mushrooms, fresh herbs, mushroom powder
£12.95

DINGLEY DELL PORK

belly of pork, sweet apple sauce, crispy crackling, duchess
potatoes, wilted spinach
£15.95

PINNEYS LINE CAUGHT COD

buttered fillet, herb crust, pomme purée, chervil velouté
£16.50

SUFFOLK BEEF

char-grilled 8oz fillet steak, tomato sauce, mushroom ketchup,
pont neuf, béarnaise sauce
£19.95

HAKE

seared fillet of hake, crab and ginger risotto, tomato reduction,
chive oil
£15.95

TAGLIATELLE

handmade pasta, blue cheese, toasted pine nuts, endive
salad
£12.95

DESSERTS

CHOCOLATE

bitter tart, chocolate coffee and pecan syrup, coffee anglaise
£7.95

PANNACOTTA

vanilla pannacotta, seasonal fruit salad
£6.50

STICKY TOFFEE PUDDING

butterscotch sauce, vanilla bean ice cream
£6.75

POSSET

orange posset, pistachio cookies, orange sorbet
£6.95

PARFAIT

banoffi iced parfait, buttered short bread
£7.25

CHEESECAKE

lemon curd cheesecake, mascarpone ice cream
£6.25

CRUMBLE

warm apple and blackberry crumble, vanilla ice cream
£6.25

WHITE CHOCOLATE

white chocolate and vanilla parfait, raspberry sorbet
£7.75

TIRAMISU

the brudenell's version of a classic
£7.50

BRULEE

baileys and mint brulée, crispy vanilla shortbread
£6.25

MARSHMALLOWS

lightly toasted, summer berry compôte
£6.75

CHEESE

selection of British cheese, gooseberry preserve
£7.25

TASTING MENU

SOUP

clam and mussel velouté, chive foam

FOIS GRAS

ballotine of freedom food fois gras, vanilla jelly,
toasted brioche, fine herb salad

PINNEYS SMOKED EEL

smoked eel tortellini, wilted spinach, Champagne
butter sauce, caviar

SUFFOLK BEEF

beef wellington, parsley mash, baby vegetables,
wild mushroom jus

CHOCOLATE

warm fondant, wasabi and green apple ganache,
apple parfait

CAFETIERE COFFEE OR TWININGS TEA

home-made petit fours

£65
per person

TASTING MENU WITH WINES

CANAPES

Adnams Champagne, Brut

SOUP

clam and mussel velouté, chive foam

FOIS GRAS

ballotine of freedom food fois gras, vanilla jelly,
toasted brioche, fine herb salad

Torrentes Reserva, Argento, Mendoza 2009

PINNEYS SMOKED EEL

smoked eel tortellini, wilted spinach, Champagne
butter sauce, caviar

Rioja Blanco 'Vallobera', Bodegas San Pedro 2008

SUFFOLK BEEF

beef wellington, parsley mash, baby vegetables,
wild mushroom jus

Crozes Hermitage, Domaine Barret 2007

CHOCOLATE

warm fondant, wasabi and green apple ganache,
apple parfait

Maury, Els Pyreneus, Roussillon 2008

CAFETIERE COFFEE OR TWININGS TEA

home-made petit fours

£90

per person

Accompanying wines are served in 125ml glasses
except dessert wine served in 50ml

A LITTLE SOMETHING EXTRA....

PRE STARTER

chef's choice to accompany your chosen dishes

£4.25

SORBET COURSE

choice of Champagne, lemon, orange, blackcurrant

£2.50

CHEESE SELECTION

selection of British cheese, oat biscuits,
seasonal preserve

£7.25

CAFETIERE COFFEE OR TWININGS TEA

homemade petit fours

£2.25

CELEBRATION CAKE

a choice of rich chocolate or Victoria sponge

£5.95

fruit cake

£6.95