



# Mother's Day Menu

Sunday 15th March 2026

## Starters

Roasted Butternut Squash Soup, Rosemary Oil, Croutons, Chervil *(gluten)*

Prawn, Avocado Mousse, Baby Gem, Pickled Shallot, Marie Rose Dressing,  
Brown Bread and Butter *(crustacean, sulphites, egg)*

Chicken, Ham and Garden Pea Terrine, Port and Onion Chutney, Toasted Focaccia *(gluten, sulphites)*

Thick Cut Smoked Salmon, Smoked Salmon and Dill Mousse, Potato & Chive Salad, Blinis

Salt Baked Harissa Beetroots, Feta & Dill Mousse, Toasted Pine Nuts, Maple Dressing *(nuts, dairy)*

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## Main Courses

Roasted Sirloin of Suffolk Beef, Yorkshire Pudding, Beef Jus, Horseradish *(eggs, dairy, gluten)*

Loin of Pork, Crackling, Vanilla and Apple Puree, Pork Gravy

Leg of Spring Lamb glazed with Honey & Rosemary

Sutton Hoo Chicken, Bread Sauce, Sage and Onion Sausage Meat Stuffing, Chicken Jus *(gluten, dairy)*

All Roasts served with Goose Fat Roast Potatoes, Roasted Carrots and Parsnips.

Seasonal Greens and Cauliflower Cheese *(gluten, milk, mustard)*

Baked Hampshire Chalk Stream Trout, Crushed New Potato, Pea Veloute, Herb Oil,

Micro Fennel, Tenderstem Broccoli *(fish)*

Wild Mushroom, Root Vegetable and Pine Nut Wellington.

Cider Cream, Roasted Celeriac and Savoy Cabbage *(gluten, dairy, eggs)*

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## Desserts

Cobrey Farm Suffolk Rhubarb Eton Mess, Rhubarb Sorbet, Orange and Ginger Gel *(Eggs,Dairy)*

Passion Fruit Martini soaked Babba, Pineapple Sorbet, Pineapple and Passion Fruit Compote

*(eggs, dairy, gluten,sulphites)*

Lemon, Earl Grey and Blueberry Swiss Roll, Earl Grey Ice Cream, Lemon Crumb *(eggs, dairy, gluten, sulphites)*

Selection of Suffolk Cheese, Artisan Biscuits, Grapes, Celery, Fruit Chutney *(gluten, dairy, celery)*

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Tea,Coffee & Petit Fours

**£59.50 per person**

Children 12 years and under £35.00

Some dishes may contain nuts or traces of nut oils. We cannot guarantee any of the wild game is totally free of lead shot.

All the dishes on the menu are inclusive of VAT. We try and use sustainable fish wherever possible.

A 12.5% discretionary service charge is added to all bills. Gratuities are paid directly to all the hotel staff without deductions.

If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before ordering your meal.