



## Easter Sunday Lunch Menu

### Starters

- Roasted Leek and Potato Soup, Chive Oil, Croutons, Chervil (gluten)  
Prawn, Avocado Mousse, Baby Gem, Pickled Vegetables, Marie Rose Dressing, Paprika, Charred Lemon (shellfish, sulphites, egg)  
Sutton Hoo Smoked Chicken and Bacon Terrine, Pear and Onion Chutney, Toasted Focaccia (gluten, sulphites)  
White Bean Houmous, Pomegranate, Chilli Oil, Crispy Onions, Flatbread (gluten)

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### Mains

- Roasted Sirloin of Suffolk Beef, Yorkshire Pudding, Beef Jus, Horseradish (eggs, gluten, dairy)  
Pipers Farm Suffolk Lamb with Mint, Rosemary and Garlic, Lamb Jus  
Sutton Hoo Chicken, Bread Sauce, Sage and Onion Sausage Meat Stuffing, Chicken Jus (gluten, dairy)

All Roasts served with Goose Fat Roast Potatoes, Roasted Carrot, Seasonal Greens selection and Cauliflower Cheese (gluten, dairy)

Grilled Cornish Sole Fillet, Crushed New Potato, Crayfish Velouté, Herb Oil, Micro Fennel, Charred Tenderstem (fish, dairy)

Potato, Pepper and Aubergine Tian, Tomato and Lentils, Savoury Granola, Roasted Carrot and White Wine Sauce (dairy)

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### Desserts

- Delicately Spiced Carrot Pannacotta, Pecan Crumb, Clotted Cream Ice Cream (dairy, nuts)  
Chocolate Flower Garden, Chocolate Soil, Pistachio Crumb, Stracciatella Ice Cream (dairy, soya, eggs, nuts)  
Lychee and Hibiscus Paris Breast, Raspberry Sorbet (dairy, egg, gluten, soya)  
Selection of Suffolk Cheese, Artisan Biscuits, Grapes, Celery, Fruit Chutney (gluten, dairy, celery)

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### Sides

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| Skinny Chips (gluten) (V)   | £6 |
| Truffle & Parmesan Chips (gluten, dairy) (V)                      | £8 |
| Hand Cut Chips (gluten) (V)                                       | £6 |
| Mixed Leaf Salad, House Dressings (mustard) (V)                   | £6 |
| Seasonal Panache of Vegetables (gluten, milk) (V)                 | £6 |
| New Potatoes, Minted Butter (dairy) (V)                           | £6 |
| Tender Stem Broccoli, Parsley & Lemon Crumble (gluten, dairy) (V) | £6 |
| Invisible Chips   | £4 |

This is a donation to our chosen charity for the hotel



**Two Courses £34.00**  
**Three courses £40.00**  
**Sides Priced Individually**

**Tea, Coffee & Petit Fours £4.50**  
*(Including a Mini Easter Egg filled with chocolate mousse) (v)*  
*(milk, soya, gluten, egg)*

(V) – Vegetarian based ingredients are used

(Vegan) – Vegan based ingredients are used

All the dishes on the menu are inclusive of VAT.

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

If you have a food allergy, intolerance, or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.