

Squires Restaurant EST 1946

Mother's Day Lunch

Smoked Cheese Dumplings | Caramel Onions | Baked Potato Velouté
Suffolk Chicken & Leek Terrine | Wild Garlic Emulsion | Spring Shoots
BBQ Celeriac | Nduja | Avocado Cream (VE)
Shrimp & Crayfish Tortellini | Bisque | Herb Aioli
Shakshuka | Duck Egg | Flat Bread (V)

Roast Sirloin of Beef | Yorkshire Pudding | Red Wine Jus
Roast Leg of Lamb | Redcurrant Jelly | Mint Sauce
Harissa Baked Cauliflower | Butter Bean Hummus | Spinach | Pomegranate Seeds (VE)
Suffolk Fish Pie (of sorts) | Poached Plaice | Mussels | Langoustine | Mash
Miso Glazed Salmon | Bok Choi | Pickled Ginger | Shitake Mushrooms

Knickerbocker Glory | Pink Gin | Berries | Chantilly Cream
Apple Pie | Pine Nuts | Raisins | Cinnamon Ice Cream
Bread & Butter Pudding | Chocolate Anglaise | Orange
Regional Cheese | Market Fruit | Wafers & Biscuits
Selection of Ice Creams and Sorbets

Tea, Coffee | Handmade Chocolates

£45.00 per person

Available Sunday 27th March

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 10% 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.