



Mother's Day Menu

Sunday 10th March 2024

Cauliflower Veloute | Cauliflower Beignet | Freshly Baked Bread
Pastrami Cured Salmon | Pumpernickel Bread | Sour Cream | Cucumber
BBQ Leek | Suffolk Chorizo | Potato Espuma
Chicken Liver Parfait | Blood Orange | Brioche

Roast Sirloin of Beef | Roast Potatoes | Yorkshire Pudding
Roast Suffolk Chicken | Lemon and Herb Stuffing
Skrei Cod | Roasted Salsify | Mussel Butter Emulsion
Root Vegetable and Black Lentil Cottage Pie | Pickled Cabbage

Rhubarb and Custard Pannacotta | Poached Rhubarb
Suffolk Gold | Baked Apple Tatin | Toasted Oats
Chocolate and Brioche Pudding | Vahlrona Chocolate Sauce | Clotted Cream
Salt Caramel Tart | Cereal Milk Ice Cream

£49.50 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 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.