

Conference and Banqueting Menu

Create your own 3 course menu by selecting a maximum of **3 starters, 3 main courses and 3 desserts for all of your guests.** Additional courses can be added and the prices of these are shown below. Pre orders are essential and are required at least 14 days in advance of the event date.

Starters

Homemade Soup of the Moment
Trio of Melon—compressed Watermelon, Galia Melon and Cantaloupe Melon with Seasonal Fruits
Chicken Liver Pate, Suffolk Chutney and Melba Toast
Ham Hock and Pea Terrine, Fruit Chutney, Toasted Croûtes
Chicken Caesar Salad, Parmesan, Baby Gem, Croutons and Anchovies
Smoked Salmon and Beetroot Gravadlax Terrine, Lemon Mayo, Caper Salad

Sorbet Selection as extra if required (£3.00 per person)

Orange and Cardamom, Strawberry and Basil, Mango and Lime, Champagne, Blackcurrant and Thyme
Raspberry and Blueberry, Elderflower or Lemon and Lime

Mains

Slow Braised Featherblade of Beef, Horseradish Dumplings, Fondant Potato, Bourguignon Sauce
Baked Breast of Chicken wrapped in Bacon, Sage Stuffing, Red Wine Sauce, Fondant Potato
Pan Roasted Fillet of Sea Trout, Buttered New Jersey Potatoes, Marsh Samphire and Lemon and Caper Butter
Baked Fillet of Cod, Rosemary and Lemon scented crushed New Potatoes, Wild Mushroom, Chorizo and Tender Shooting Broccoli with Salsa Verde
Roast Loin of Blythburgh Pork “Porchetta”, Spiced Apple, Roast Potatoes, Sage-scented Gravy
Slow Braised Shank of Lamb, Creamy Mashed Potato, Red Wine and Rosemary Sauce (**£3 supplement per person**)
Sun-blushed Tomato, Spinach, Pea Shoot and Goat’s Cheese Risotto
Mediterranean Vegetable Strudel, Crispy Roasted New Potatoes, Mixed Leaf Salad, Tomato and Basil Sauce

Desserts

Trio of Desserts— Glazed Lemon Tart, Chocolate Brownie and Eton Mess
White Chocolate and Strawberry Cheesecake
Strawberry and Basil Shortbreads, Chantilly Cream
Tropical Fresh Fruit Salad in a Brandy Snap Basket
Rich Chocolate Brownies, Chocolate Sauce and Vanilla Ice Cream
Apple, Cinnamon and Raisin Crumble with Custard

£29.95 4 Courses, £26.95 3 courses, £21.95 2 Courses and £16.95 1 Course. Price includes Tea or Coffee and VAT. Supplements may apply.

If you suffer from a food allergy or any intolerance, please ask the events organiser who will consult with our chef, so we can try and adapt the dishes to accommodate your dietary requirements.

Hot and Cold Fork Buffet Menu

Main Items (select 3)

Chilli Con Carne
Supreme of Chicken, Mushroom Sauce
Meat or Vegetable Lasagne
Fisherman's Pie
Thai Green Curry
Coq au Vin
Beef Bourguignon
Dressed Salmon
Selection of Cold Meats

Sides (select 2)

Fragrant Basmati Rice
Buttered New Potatoes
Honey Roasted Vegetables
Moroccan Couscous
Panache of Vegetables
Jacket Potatoes

Salad items (select 4)

Three Bean Salad
Crunchy Coleslaw
New Potatoes and Chive Salad
Roasted Vegetable Penne Pasta
Nicoise Salad
Mixed Leaf Salad
Cucumber and Mint salad
Tomato and Red Onion salad
Selection of Quiches

Desserts (select 2)

Fresh Fruit Salad
Chocolate Torte
Lemon Tart
Strawberry Cheesecake
Chocolate Profiteroles
Sticky Toffee Pudding

£17.95 per person

Cheese and Meat Selection

Selection of Local Cheeses
Artisan Biscuits
Selection of Cured Meats
Selection of Chutneys
Artisan Breads

£10.95 per person

Hog Roast Menu

Roast Pork
Crispy Crackling
Stuffing
Apple sauce
Soft Bread Bap
Selection of salads

£18.95 per person

BBQ Menu

From the BBQ (select 4)

Suffolk Sausages
Chicken Drumsticks
Corn on the Cob
Vegetable Burgers

Beef Burgers
Vegetable Kebabs
Jacket Potatoes

Accompaniments: Rolls, Sauces and Chutneys, Cheese

Salads (select 3)

Crunchy Coleslaw
Tomato and Red Onion Salad
Pasta Salad

Potato Salad
Cucumber and Mint Salad
Mixed Leaf Salad

Desserts (select 2)

Fresh Fruit Salad
Strawberry Cheesecake
Chocolate Profiteroles

Chocolate Torte
Lemon Tart
Sticky Toffee Pudding

£19.95 per person

Canapé Menu

Mini Yorkshire Pudding, Roast Beef and Horseradish Cream

Selection of Mini Tartlets

Parmesan and Pesto Cheese Straws

Chicken Liver Parfait and Onion Chutney Croutons

Smoked Salmon and Cucumber Roulade

Crunchy Bloody Mary Canapé

Carpaccio of Beetroot and Goats Cheese Crouton

Fennel Marinated Feta and Olive Skewers

Mini Puff Pastry Steak Pies

Mini Puff Pastry Chicken and Tarragon Pies

Chorizo and Prawn Skewers

Smoked Salmon and Asparagus Pin Wheels

Caramelised Fig in Parma Ham

£5.95 please select 3 Canapés from the selection above

Afternoon Tea Menu

Selection of Sandwiches (to include Vegetarian options)

Homemade Sausage Rolls

Chocolate Chip Shortbread

Glazed Mini Lemon Tarts

Homemade Scones with Strawberry Jam and Cream

Dark Chocolate Brownies Bites

Tea and Coffee

£9.95 per person

Add a glass of Prosecco £4.75

Buffet Menu

£10.95 per person

Selection of Sandwiches

Sausage Rolls

Cajun Spiced Potato Wedges

Plus , choose 3 more items from the following (extra cost will apply for each additional item)

Plaice Goujons, Tartare Sauce

Selection of Homemade Pizzas

Chicken Satay

Crudités with Hummus

Selection of Vol au Vents

Onion Bhaji, Mango Chutney

Chicken Goujons, Garlic Mayo

Filo Wrapped King Prawns, Sweet Chilli Dipping Sauce

Breaded Mushrooms, Garlic Aioli

Mini Goats Cheese and Red Onion Tartlets

Sweet Treats

Homemade Brownies

Chocolate Chip Shortbread

Profiteroles, Chocolate Sauce

Mini Fruit Tartlets

Breakfast and Beverage Menu

Jugs of Orange Juice / Apple Juice / Cranberry Juice—£8.00

Bacon Rolls £3.95 per person

Tea and Coffee and Biscuits £2.25 per person per serving

Danish Pastries £2.00 per person

Full English Breakfast £9.95

Continental Breakfast £7.95

Miscellaneous

Extras

Photocopies 10p black and white / 50p colour

Accommodation Rates for Banqueting Events

We are able to provisionally book a maximum of 20 rooms for your event guests. An agreed fixed rate will be advised by your Events Co-Ordinator at the time of booking. All rooms must be confirmed with a £25 non refundable deposit at the time of booking. Any rooms not guaranteed 28 days before the event will be released back to the Hotel. Cancellation polices will apply as per our terms and conditions.

Terms and Conditions Apply

All rates are subject to terms and conditions and are subject to availability, we reserve the right to withdraw any rate at any time. A full copy of our terms and conditions will be supplied with all quotes.

These are subject to change at any time.