

Birthdays, Parties and Private Dining

Below are two sample menus. A is a more formal event, with arrival drink, canapes and 3 courses, finished with tea and coffee, or B a simpler 3 course menu. Both featuring the best local and seasonal produce. All our menus come with gluten free and vegan alternatives. Drinks can either be incorporated into a package, a pay bar (subject to location) or corkage.

Sample Menu A

On arrival

Glass of Beaumont des Crayeres,
Grand Reserve Brut

Cured Salmon Gravavlax, Nori and
Cucumber Salad

Prosciutto and Parmesan Palmier

On the table

Cured Meats, Suffolk Cheese,
Pickles, Dips and Warm Bread

Main course

Pan Roasted Rainbow Trout, Crushed
New Potatoes, Samphire and Peas,
Brown Shrimp Butter

To follow

Lemon Curd Pavlova, Blood Orange
Sorbet, Vanilla Cream

Tea and Coffee

Sample Menu B

To start

Marinated Tomato, Burrata,
Focaccia, Basil

To follow

Fennel Sausage, Smoked Chilli
Gnocchi, Red Pepper

To finish

Dark Chocolate Brownie, Dulce de
Leche, Popcorn

For pricing, venue hire and corkage please contact the team for
a bespoke quote.