

The West Wing at Ickworth – Dinner menus 2012

Please select one menu choice only and one vegetarian option

Menu A

Roasted plum tomato and basil soup (v)

Sauté breast of chicken served on a herb crushed potato, red wine sauce accompanied by seasonal vegetables

Crispy meringue, vanilla whipped creamed and red fruit coulis

£25.00

Menu B

Goats cheese and red onion puff pastry tart infused with rosemary (v)

Twice cooked pork belly with apple and thyme potato cake, seasonal vegetables and Suffolk cider sauce

Lemon posset with shortbread biscuit

£25.00

Menu C

Chicken and wild mushroom parfait, homemade brioche and seasonal chutney

Roast loin of pork, apple fondant, sage mash and seasonal vegetables

Pannacotta with honey roasted figs

£28.00

Menu D

Potted smoked trout flavoured with soft herbs and lime, served with melba toast

Chicken breast wrapped in prosciutto ham and sage served with gratinated endive and fondant potato

Baked lemon cheesecake with raspberry sauce

£28.00

Menu E

Smoked mackerel pate served on a new potato, green bean and red onion salad

Whole roasted chump of lamb accompanied by gratin potato and seasonal vegetables

Warm apple crumble tart with double vanilla ice cream

£30.00

Menu F

Caramelised pear, Colston basset stilton, walnut and grape salad (v)

Confit leg of Gressingham duck with a potato and turnip gratin, seasonal vegetables

Annie's chocolate brownie with double vanilla ice cream and hot chocolate sauce

£30.00

Menu G

Wye valley oak smoked salmon with tarragon and braised leek salad finished with white
balsamic dressing

Whole roasted lemon spring chicken butter, confit potatoes, watercress and seasonal
vegetables

Rich Baileys mousse in a white chocolate tear drop with a fruit salsa

£35.00

Menu H

Smoked haddock and grain mustard fish cake, tartare sauce and pea shoots

Slowly braised featherblade of beef, horseradish mash, roast shallots and green beans

Half a baby pineapple filled with exotic fresh fruits and a lime syrup

£35.00

Menu I

Ickworth Nicoise salad

Crusted rack of lamb with fondant potato, roasted shallot and seasonal vegetables

Assiette of desserts according to the seasons

£40.00

Menu J

Smoked halibut with a celeriac and mustard salad

Pan roasted guinea fowl breast served with confit potato, seasonal vegetables and Madeira sauce

Crème caramel with Armagnac soaked raisins

£40.00

Vegetarian

Twice baked goats cheese soufflé served with a pear and walnut salad (v)

Vegetable suet pudding with a wild mushroom ragout (v)

Suffolk cheese sausage with a warmed leek and tomato vinaigrette (v)

Red onion and plum tomato tart tatin finished with parmesan salad (v)

All of the above served with tea, coffee and Ickworth chocolates

Cheese

1 platter per table with 4 cheeses with savoury biscuits, celery, grapes and chutneys

£52.00 for a table of 10

All our dishes are carefully prepared at Ickworth by Ian Howell, Head Chef and his team.

Most of the fish and meat supplied to Ickworth have been awarded a MSC or Red Tractor accreditation.

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Homemade Canapés

Please choose 4 from the following

Hot

Mini Yorkshire pudding and roast beef horseradish
Fish and chips
Szechuan pepper chicken with tomato chilli jam
Hot streaky bacon wrapped prunes
Cheese and thyme croquette with tomato chutney (v)

Cold

Wye Valley smoked salmon on pumpernickel
Parmesan cheese straws (v)
Goats cheese and tomato crostinis (v)
Mozzarella pearls and cherry tomato skewers (v)
Asparagus tips with prosciutto

£7.65 for selection of 4 canapés

Additional canapés charged at £1.55 per item

All prices are inclusive of VAT