

The West Wing at Ickworth – Dinner menus 2010 – 2011

Please select one menu choice only and one vegetarian option

Starters/Intermediaries

Soups

- Roasted tomato and basil pesto (V)
£6.00
- Cream of cauliflower and blue cheese (V)
£6.00
- Wild mushroom flavoured with tarragon (V)
£6.00

Fish

- Classic smoked salmon, shallot, capers, brown bread and butter
£10.00
- Terrine of smoked mackerel, fresh herbs, creamed horseradish with ciabatta croûte
£9.00
- Salt cod brandade with green bean and red pepper salad
£8.00

Meat

- Pressed Suffolk ham hock terrine, homemade piccalilli, country bread
£9.00
- Parma ham, purple fig and rocket salad
£11.00
- Chicken & mushroom parfait, homemade brioche and Ickworth chutney
£8.00

Vegetarian

- Sweet pepper and potato frittata with a balsamic reduction (V)
£6.00
- Summer salad of melon, black olive, feta and rocket (V)
£8.00
- Panzanella salad on a ciabatta bruschetta (V)
£7.00

Salad

- Ickworth Nicoise salad
£8.00
- Classic Caesar salad
£6.00
- Spinach, red onion and feta filo pastry with mixed leaves (V)
£7.00

The West Wing at Ickworth – Dinner menus 2010 – 2011

Please select one menu choice only and one vegetarian option

Main Dishes

Meat

- Roast loin of pork with bubble and squeak, baby carrots, Braeburn apple purée and sage gravy
£24.00
- Twice cooked pork belly with sage and onion crushed potatoes, roasted root vegetables and estate wine sauce
£23.00
- Herb butter stuffed corn fed chicken breast, fondant potato and braised garden peas
£24.00
- Roast breast of corn fed chicken on herb potato cake, roasted carrots, onion and red wine sauce
£23.00
- Confit leg of duck with potato rosti, braised red cabbage and thyme scented gravy
£25.00
- Slowly braised lamb shank with Pease pudding, balsamic roasted beetroot and rosemary sauce
£28.00
- Oven roasted rump of lamb with gratin potato and roasted mediterranean vegetables
£26.00
- Breast of guinea fowl with confied potatoes, creamed cabbage and mushroom sauce
£27.00

Fish

- Pan fried salmon fillet on warm potato vinaigrette, green bean and cherry tomato salad
£23.00
- Grilled fillet of sea bass with potato rosti, roasted mediterranean vegetables and spiced lentil sauce
£24.00
- Herb crusted cod fillet, seed mustard mash and a ragout of summer vegetables
£25.00

Vegetarian

- Twice baked goats cheese soufflé served with a pear and walnut salad (v)
£20.00
- Vegetable suet pudding with a wild mushroom ragout (v)
£20.00
- Suffolk cheese sausage with a warmed leek and tomato vinaigrette (v)
£20.00
- Red onion and plum tomato tart tatin finished with parmesan salad (v)
£20.00

The West Wing at Ickworth – Dinner menus 2010 – 2011

Please select one menu choice only

Desserts

Individual meringues with vanilla cream and red berry compote

£7.00

Summer pudding with whipped cream

£7.00

Glazed lemon tart with raspberries

£7.00

Caramelized thin apple tart with cinnamon ice cream

£6.00

Rich chocolate ganache with pistachio nut ice cream

£8.00

Trio dessert of

Mini pannacotta flavoured with coffee

Eton mess

Dark chocolate mousse

£9.00

Cheese

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

£50.00 for a table of 10

Freshly brewed coffee and after dinner chocolates included

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.

The West Wing at Ickworth – Dinner menus 2010 – 2011

Additional Menu Suggestions

Starters/Intermediaries

Smoked salmon and leek salad with white balsamic dressing
£12.00

Salmon and crab terrine with crab terrine, crab bisque and parmesan straw
£16.00

Lobster and crayfish salad
£16.00

Ballotine of quail with pistachio mousse and watercress salad
£14.00

Pressed foie gras and caramelized apple terrine with fig chutney and homemade brioche
£17.00

Main Dishes

Fillet of beef with truffle mash, wild mushroom, shallots and green beans
5oz - £30.00 6oz - £32.50
7oz - £35.00 8oz - £37.50

Ickworth beef Wellington, fondant potato and seasonal vegetables
£45.00

Honey and thyme glazed duck breast, rosti potato and braised red cabbage
£33.00

Herb and mustard crusted rack of lamb with gratin potato, stuffed cabbage and garlic jus
£35.00

Roasted lobster with spring vegetables and tarragon and lime butter
P.O.A.

Desserts

Assiette of Ickworth (when in season) pears
£12.00

Hot chocolate fondant with pistachio ice cream
£11.00

Assiette of chocolate
£12.00

Cranberry and walnut tart, maple syrup and double vanilla ice cream
£11.00

Selection of artisan British Isle cheese and biscuits
£12.00

All prices are per person inclusive of VAT