

Graduation Buffet

Welcome drink on arrival
Bucks Fizz (over 18's)
Non alcoholic fruit punch (under 18's)

Homemade bread and dips on the table

From the Buffet:

Chilli con carne with rice and sour cream

Fried chicken with coleslaw

Sausages, mash and onion gravy

Vegetable and lentil moussaka (v)

Summer berry jelly with ice cream

£25.00 per person inclusive of VAT

Graduation Menu

Roasted tomato and basil soup (v)

Homemade Ickworth fish cake with tartare sauce

Sweet pepper and potato frittata with a balsamic reduction (v)

Herbed butter stuffed chicken breast with creamed potato and roasted root vegetables

Oven roasted salmon fillet served on a parsley potato cake with sweet and sour peppers

Crisp belly pork served with bubble and squeak, roasted beetroot and sage gravy

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

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

Chocolate brownie with hot chocolate sauce

Eton mess

Fresh fruit salad served with vanilla cream

PLEASE NOTE ONE MENU CHOICE ONLY FROM EACH COURSE PLUS A VEGETARIAN OPTION

£28.50 per person inclusive of VAT