

## Marquee Menu

### Starters

Poached pear, fine bean and walnut salad, sauternes dressing (v)  
Parma ham, rocket leaves, shaved parmesan, wholegrain mustard dressing  
Duo of salmon terrine, cucumber ceviche, toasted brioche, vinaigrette  
Sliced chicken breast, bacon lardons, toasted cumin mayo, grilled bruschetta  
A selection of breads, oils, olives, cheeses and grilled vegetables for tables of ten (v)

### Mains

Chicken breast, pork forcemeat, wholegrain mash, green beans, sauce robert  
Chicken breast, coarse pesto stuffing, ratatouille, plum tomato sauce  
Lamb shank, potato mash, roast carrots, minted gravy sauce (£8 supplement)  
Pork loin, sauerkraut and caraway seed, baby potatoes, french mustard sauce  
Salmon fillet, chive potatoes, green vegetables, lemon and mint hollandaise  
Natural smoked haddock and prawn gratin, saffron cream, gruyere potatoes  
Portobello mushrooms, goats' cheese, tomato and coriander purée, chilli polenta (v)  
Artichoke and walnut ravioli, basil cream sauce, rocket leaf salad (v)

### Desserts

St. clement's posset, lavender shortbread  
Chocolate chip muffin, butterscotch ice cream, rum po po sauce  
Ickworth trifle, crème chantilly  
Fresh and exotic fruit salad, pouring black pepper cream  
Selection of English and continental cheeses, grapes, celery, walnuts and biscuits for tables of ten

(Prices are subject to style of event, numbers and specific requirements  
such as type of service, location and availability of produce.)

**We are pleased to offer the above for functions in The West Wing at £40.00  
Please choose one dish from each course and a vegetarian option.  
All prices quoted are incl VAT.**