



Sunday Lunch – 15th March 2009

to start....

Homemade tomato and red onion soup, served with crusty bread

Pork and apple terrine with tangy homemade chutney and toasted bread

Portobello mushroom, thyme and goats cheese crostini, served with mixed leaves

Retro prawn cocktail, served with mixed leaves and brown bread

the main event....

Roast topside of beef, from East Anglia, roasted and served with horseradish sauce, homemade yorkshire pudding and gravy

Free range loin of Blythburgh pork, slowly roasted and served with apple sauce

Shank of lamb served with mashed potato and red cabbage (add £3)

Aubergine, mushroom and goats cheese gateaux, served with a warm tomato chutney

Roast fillet of salmon on wilted greens with new potatoes and white wine sauce

Oven roasted Suffolk chicken breast, wrapped in bacon, served with roast potatoes

*accompanied by honey roasted carrots & parsnips,
braised red cabbage with ginger & raisins and broccoli & cauliflower*

with cheese sauce

(additional Yorkshires, add 50p)

to follow.....

Summer fruit pavlova, served with vanilla chantilly cream and mixed berry coulis

Rich chocolate & orange torte rolled in crushed homemade shortbread & hazelnuts

Lemon & lime mousse, served with berry compote and Mrs T's homemade cookies

Matt's homemade apple & cinnamon crumble, served with warm custard

Mixed ice cream, topped with chocolate sauce

coffee and mints

2 courses £12.95 or 3 courses £15.95