

# This is a typical Example of our Supper Menu... It changes with the seasons and our particular likes.

Try a dish of our favourite Spanish gordal olives (pitted) - £4.00  
Or a dish of mixed Italian olives (Not pitted) £4.00

## STARTERS - £6.75

We love soup! ... Our dark, wild mushroom soup  
Baked Cromer crab with cheese and a little smoked paprika  
Smooth, chicken liver pate with toast  
Crab, asparagus and avocado  
Air dried baby plum tomatoes, artichoke hearts and Ellingham goat's cheese  
Salad of pan-fried pigeon breasts with blackcurrant dressing  
Locally smoked mackerel pate  
Dark mushroom and cream cheese pate  
Lane Farm - Suffolk salami with cucumber pickles  
Salad of rollmop herrings

## SHARING BOARDS ARE BACK...Yeah! £13.50

1. Smoked salmon and a whole dressed crab – dill and mustard dressing
  2. Ellingham goat and Baron Bigod cheeses – olives, tomatoes,  
...balsamic onions and gherkins
  3. Lane Farm salami, chorizo and cabanossy sausage with our cucumber pickles
- ...All boards served with our cheese straws...

## MAIN COURSES - £17.50

Wild Sea trout on a bed of creamy, crayfish risotto with parmesan flakes  
Jimmy Butler's free range Blythburgh pork with Bramley apple sauce  
Our famous '**Bloody-Mary Suffolk Beef**' with horseradish yoghurt  
Very local venison, ale and mushroom stew with herb dumplings  
Roast breast of guinea fowl, smoked bacon, roots and redcurrants  
Honey-roast lamb chops with pearl barley and mint sauce  
Breast of chicken stuffed with cream cheese and garlic  
Suffolk lamb – Moroccan style!  
Devilled kidneys with little chipolatas  
Mushroom Stroganoff

(All main courses served from the hot buffet with a fine selection of vegetables)

## PUDDINGS - £6.50

Our fabulous array of wonderful home-made puddings...  
...Some classics that cannot be bettered...  
...and lot's of old favourites that just won't go away!

## COFFEE - £2.50