

EASTER SUNDAY

Sunday 21st April 2019

*Enjoy the exquisite taste of France in the heart of Suffolk this Easter.
This lunch menu has been created by Chef-Patron, Guillaume Dericq.*

Amuse-Bouche Trio

Arancini mushrooms

Lamb rilette on toast

Smoked salmon / guacamole

Starters

Crab and black tiger prawn ravioli / salted lemon / fresh tarragon / chervil foam

Fresh pea soup / bacon powder / mushy mint peas / olive oil

Cured sea bass with beetroot / honey dressing / Treviso salad / crunchy beetroot salsa

Mains

Roasted rack of lamb / buttered golden turnips / Chinese artichoke / mangetout / lamb jus

Beef fillet / celeriac and horseradish cream / roasted roscoff onions / beef jus

Poached turbot / carrot and vanilla mash / purple carrot crisps / butternut squash sauce

Steamed hake / cauliflower crush with truffle oil / poached green cabbage / sesame foam

Dessert

Roasted Victoria pineapple / rum and sultana ice cream / spiced Chantilly with star anise

Rhubarb tartlets / vanilla chiboust crème / yogurt and lime sorbet

Orange and chocolate panna cotta / fresh oranges / citrus powder / cocoa and oranges zest sorbet

Earl Grey cloud (sponge cake) / milk jam pearl / crunchy milk foam / Earl Grey tea ice cream

