

Amuse Bouche

Elveden Broccoli & Binham Blue Shot

Starter

Grilled Goats Cheese

Served with a Cranberry Dressing

+

Colchester Oysters with Guinness

+

Confit of Estate Pheasant

Served with a Sour Dough Toast and Rhubarb

+

Pan Seared Estate Venison Loin

Served with Bitter Chocolate and Smoked Pear

+

Estate Reared Ham Hock Croquette

Served with a Pea Velouté and Crackling

Main

Rare Breed Estate Lamb Loin

Served with Fondant Potato and Flageolet Puree

+

Red Mullet Langoustine Risotto

+

Belly of Estate Pork,

Served with Dauphinoise Potato, and Salsify

+

Fresh Black Tagliatelle

Served with Girrole Mushrooms and Tarragon

Dessert

Chocolate Passion Fruit Delice

+

Blackberry Soufflé,

Served with Hot Blackberry Sauce

+

White Chocolate Fondue

Served with a Homemade Marshmallow and Fruit
(For Two to Share)

+

Strawberry Shortcake

To Finish

Coffee & Truffles