

BREAKFAST

Cooked & served in your property by the private chef team

ON THE TABLE

Fresh breads
Butter, Jam, Marmalade, Marmite, Nut butter
Individual pots of natural yoghurt
Individual pots of preserved fruit
Cereals, Granola, Muesli
Full-fat, Soya, Semi-Skimmed Milk
Freshly squeezed juices

THE FULL ENGLISH

Suffolk's own produced traditional sausage, dry cure back bacon, Low Farm eggs as you like them, mushroom, tomato, baked beans

EGGS BENEDICT

Toasted English muffin, baby leaf spinach, Suffolk's locally cured ham, poached Low Farm egg, Hollandaise sauce

THINGS ON TOAST

Low Farm egg, bacon, baked beans, spinach, slow roast tomatoes, mushrooms

VEGETARIAN

Slow roasted tomatoes, mashed avocado, wilted spinach, mushrooms, micro greens

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£18.50 per person

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Plus £100 front of house & chef cost Please advise us of any dietary requirements, allergies or intolerances

FAMILY STYLE LUNCH OR DINNER

Cooked & served family style in your property by the private chef team.

Please choose 3 mains, 2 sides & 2 desserts.

MAIN

Flat breads with Slow braised shredded venison
Crispy pan fried
Chicken Low and Slow cooked Beef
Pot roasted Pig, Boiled potatoes and braised cabbage
Fillets of Sea bass
Root Vegetable and Herb Broth

SIDES

Beetroot
Baked Broccoli
Heritage Tomato, Balsamic and Basil

TO FINISH

Cox Apple, Set Vanilla Custard, Caramel, Cinnamon Biscuit
Lemon Cream, lemon Curd, Shortbread Raspberry, Meringue and Vanilla Cream
Chocolate tart, Preserved Berries, Clotted cream

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£32 per person

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Plus £100 front of house & chef cost Please advise us of any dietary requirements, allergies or intolerances

SERVED LUNCH OR DINNER

Cooked & served in your property by the private chef team.

Please choose 1 dish from each course.

TO BEGIN

East coast crab, pickled cucumber, radish, crisp rye cracker
Garden's Edge salad
Wood pigeon, swede, kale, anise sauce Ham hock terrine, mustard pickles
Vegetable pottage
Beetroot, norfolk white lady goat cheese

IN THE MIDDLE

Cod loin, saffron potatoes, braised lettuce and peas
Roasted chump of lamb, gratin potatoes, green herb sauce
Skate wing, butter braise potatoes, brown shrimp and lemon
Duck breast, pearl barley porridge, baby turnip, sweet and sour duck sauce
Fillet of beef, celeriac, shallot, beef dripping potato, red wine sauce
Braised butternut squash, roast garlic, lentils, onion sauce
Cauliflower, broad bean, Suffolk Gold cheese

TO FINISH

Soft chocolate and hazelnut
Yoghurt micro sponge Iced rhubarb parfait
Sweet poached pear with ginger sponge
Black Forest Arctic Roll

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£55 per person

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Plus £180 front of house & chef cost Please advise us of any dietary requirements,
allergies or intolerances

BBQ

Prepared, cooked & served in your property by the private chef team.

This can be delivered on request.

Selection of freshly baked bread

BBQ

Suffolk beef burgers

Sausages

Monterey Jack

Chicken wings, honey and mustard dressing

Seafood skewers

Selection of sauces

SIDES

Traditional coleslaw

Heritage tomato and mozzarella

Broad bean, sun dried tomatoes, roasted peppers

Sweet potato wedges, spiced tomato dressing

Roasted honey bananas

DESSERT

Strawberries and cream

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£36 per person

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Plus £180 front of house & chef cost Please advise us of any dietary requirements, allergies or intolerances

CANAPÉS

Prepared & served in your property by the private chef team.
Please choose 4 canapés

Ham hock sandwich with mustard pickle
Scotched quails eggs with mustard mayonnaise
Slowly cooked duck leg with apricot jam on toast
Prawns on cocktails
Bread stick with bloody mary chutney
Cornmeal nuggets with garlic and saffron emulsification
Squash, lentil and spinach crispy rolls
Smoked mackerel with radish on toasts
Breaded black pudding, apple and HP Sauce
Cheese scone Baron Bigod and beetroot
Beef steak pie with pickled shallot and mustard cress
Smoked haddock fritter
Shredded lamb croquette with mint sauce

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£15 per person

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Plus £180 front of house & chef cost (n/a if in conjunction with dinner). Please advise us of any dietary requirements, allergies or intolerances

DELIVERED MEALS

Delivered to your property with finishing instructions.

Please choose 1 main dish, 2 side dishes & 1 dessert.

MAINS

Fishcakes
Chilli beef
Beef braised in tomato and red wine
Chicken and mushroom casserole
Meatballs
Fur and feather stew
Low and slow lamb
Spinach and potato
Vegetable and herb casserole
Bean and vegetable broth

SIDES

Gratin potatoes
Lentils
Crushed sweet chilli peas
Seasonal greens
Creamed mashed potatoes
Seasonal soup, freshly baked bread

DESSERTS

Lemon meringue pie
Chocolate tart
Cherry bakewell tart
Fruit crumble custard & cream
Very berry jelly
Lemon and lavender posset
East Anglian cheese selection, crackers, grapes & chutney

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£32 per person

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Front of house & chef can be requested at £80 for one course, £100 two courses
Please advise us of any dietary requirements, allergies or intolerances

DELIVERED MEALS: THE SUNDAY LUNCH FEAST

Delivered to your property with finishing instructions

MEATS

Slow roasted beef
Roast pork, crackling
Roasted Suffolk chicken

SERVED WITH

Seasonal vegetables
Roasted potatoes
Gravy
Sage and onion stuffing
Batter puddings

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£40 per person

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Front of house & chef can be requested at £80 for one course, £100 two courses
Please advise us of any dietary requirements, allergies or intolerances

AFTERNOON TEA

Prepared & served in your property by the Wilderness team

Selection of traditional finger sandwiches

Sweet treats

Scones, strawberry jam and clotted cream

Selection of teas, infusions

Lemon and ginger tonic

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£28 per person

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Please advise us of any dietary requirements, allergies or intolerances