

Sample Sunday Lunch Menu

Our menu changes every week. Below is a an example menu.

TO START

Broccoli and Stilton soup

Feta, black olive, and sun blushed tomato salad

Balsamic dressing

Blythburgh pork and pistachio terrine

Smoked bacon jam, William pear, thyme crackling

Lemon and rosemary salmon

Granny Smith sorbet, cucumber spaghetti, Chipotle

Ceviche of red mullet

Green beans and red pepper salad

Pan fried chicken liver

Toast and black pudding

MAINS

28-day aged Scottish sirloin of roast beef

Roast Maris Pipers, Yorkshire pudding, red wine jus

Roast loin of Suffolk pork

Roast Maris potatoes, Yorkshire pudding, gravy

Roast chicken supreme

Roast Maris potatoes, sage and onion stuffing, thyme gravy

Beer battered haddock

Hand cut chips and mushy peas

Ravenwood Hall fish pie

Mash potato and summer vegetables

Courgette, red onion and mozzarella Spanakopita

Dressed leaves and tomato salsa

All served with a selection of seasonal vegetables.

DESSERTS

Vanilla crème brûlée

Short bread biscuit

Orange steamed sponge pudding

Cream anglaise

Sugar glazed lemon tart

Raspberry gel and raspberry sorbet

Coconut ice-cream sundae

Chocolate and pistachio mille-feuille

Ravenwood's cheese

Red Leicester | Dolce latte | Black bomber

Served with homemade chutney, walnut bread and water biscuits

To compliment your cheeses

Dows finest reserve **£5.55**

Taylor's late bottle vintage **£5.95**

Cockburn vintage **£9.95**

All 50ml per glass

TEA & COFFEE

Filter coffee **£2.95**

A selection of teas from **£2.95**

Cappuccino **£3.50**

Latte **£3.50**

Espresso single/double **£2.50/£2.95**

3 Courses **£25.50** per person