



WILDERNESS

Feast from fire Menu 2019



Feast From Fire

The Woodland Dining Experience

4-COURSE MENU



TASTER

Forest Mushroom Broth, Potato foam, Suffolk Bacon Crumb



TO START

(SHARING BOARDS)

Sibton Park Cured Venison with Poached Quince

Suffolk Cured Goose, Spiced Pickled Pears

Fired Flat Bread, Ember Roasted Leek, Suffolk Gold Cheese

Charred Flat Breads with Garlic and Parsley Butter

Honey and Roast Garlic Butter Bean Dip

Heveningham Walled Garden Pickled Vegetables



MAINS

(SERVED TO THE TABLE AS SHARING PLATES)

Char Grilled Rump Steak with King Oyster Mushrooms and Truffle Dressing

Rotation Baby Chicken Cooked on a string over the fire with Gremolata

Salmon Pinned on a Plank with Ember Roasted Beets, Horseradish Cream

Fire Roasted Leg of Heveningham Lamb with Redcurrant Compote

Pot Braised Beans + Lentils

Served with a selection of Ember Roasted Vegetables



TO FINISH

Caramelised Cockfield Hall Orchard Fruits with a Torched Sabayon Sauce

Please advise of any dietary requirements, allergies or intolerances.