

Private Dining at The Oaksmere

Rustic Breads, Bungay Butter

Marinated Olives

Chicken Liver and Duck Parfait,
Caramelised Apple and Calvados, Saffron Brioche
Loch Fyne Smoked Salmon,
Potato Latkes, Horseradish Sour Cream, Roast Pickled Beets
King Scallops,
Roast Cauliflower, Cumin Cauliflower Puree
Wild Mushroom Crostini,
Truffle Oil, Aubergine Caviar (v)
Aged Carpaccio of Beef,
Salsa Verde, and Parmesan

Beef Wellington,
Wild Mushroom Duxelle, Duck Liver Parfait, Fondant Potato, Port Sauce
Confit of Salmon,
Crayfish Risotto, Summer Leaves and Lemon Oil
Gressingham Duck,
Fruity Black Pudding and Caramelised Apple Potato cake, French fried Onions, Duck Jus
Smoked Haddock,
Bubble and Squeak, Poached Burford Brown Egg, Crayfish Butter Sauce
Cauliflower "Steak",
Caraway Roasted Fennel, Potato and Olive Oil Puree, Marinated Tomatoes and Rocket (v)(ve)

Sticky Toffee Pudding,
Suffolk Ale, Black Treacle Sauce, Vanilla Pod Ice Cream
Citrus Lemon Tart,
Summer Fruits
Dark Chocolate Tart,
Baileys Cream, Crème de Cacao
Summer Fruit Cheesecake,
Almond biscuit
Suffolk and Continental Cheese,
Local Chutney and Artisan biscuits.

Teas, Coffee and Petit Fours

Three courses 38.00 per person

We are proud partners of Belu and serve unlimited filtered still and sparkling water at £1.50 per table, with 50% going to Belu - a social enterprise that puts the environment first and gives 100% of their profits to WaterAid, bringing clean water to people worldwide.

Please speak to your server if you have any questions about the menu, allergies or dietary requirements.
A discretionary 10% service charge will be added to your total bill. Unhappy with the service?
Simply ask for this charge to be removed and let us know what we could have done better!