



A Night with Irie J Dinner Menu

Starters

TOMATO & ROASTED RED PEPPER SOUP (V)(VGA)(GFA)

SMOKED FISH & AVOCADO TIAN (GFA)

Tomato & dill dressing, cucumber salad, sourdough wafer

HAM HOCK TERRINE (GFA)

Golden sultana jam, sourdough crostini, soft boiled hens egg

TRIO OF MELON (VG)(GFA)

Citrus & vanilla syrup, seasonal berries

Mains

FILLET OF CHINESE 5 SPICED SALMON (GFA)

Sweet potato mash, shiitake mushrooms, steamed pak choi, teriyaki sauce

ROAST BREAST OF CHICKEN (GFA)

Herb roasted new potatoes, mixed heritage carrots, onions, button mushrooms, tarragon cream sauce

ROAST LOIN OF SUFFOLK PORK (GFA)

Roasted potatoes, seasonal vegetables, caramelised apple sauce, sage scented jus

BUTTERNUT SQUASH & SAGE TORTELLINI (V)(VGA)(GFA)

Roasted garlic, wild mushroom & pea cream sauce

Dessert

LEMON POSSET (V)(GFA)

Blueberry compote, blueberry macaroon

CHOCOLATE BROWNIE (V)(VGA)(GFA)

Chocolate sauce, vanilla ice cream

INDIVIDUAL APPLE TART TATIN (V)

Warm calvados caramel sauce, clotted cream

ENGLISH CHEESE PLATE (V)(GFA)

Stilton, brie & cheddar with apple & apricot chutney, celery, grapes, crackers

Allergy Key

Please inform a member of the team of any food allergies or dietary requirements before ordering

V = Vegetarian VG = Vegan VGA = Vegan Available GFA = Gluten Free Available