



Stoke by Nayland
R E S O R T

Sunday Luncheon Menu

Two courses £25.00 - Three courses £29.50

Starters

Soup

Cream of roast onion with spring onion butter, black onion seeds, breadstick (VGA)(GFA)

Parfait

Chicken liver parfait, apricot and golden sultana jam, toasted brioche (M)(E)(GFA)(S)

Salmon

Cold poached salmon fillet, Boxford farm apple puree, gin spiked cucumber, beetroot (S)(F)(DF)

Mushroom

Marinated shitake mushrooms with soy and pickled ginger, sesame and seaweed dressing (VG)(GF)

Mains

Beef

Roast sirloin of East Anglian beef, Yorkshire pudding, roast potatoes, cauliflower cheese, glazed carrots, buttered greens (M)(E)(GFA)

Chicken

Roast breast of Suffolk chicken, Yorkshire pudding, roast potatoes, cauliflower cheese, glazed carrots, buttered greens (M)(E)(GFA)

Haddock

Baked fillet of haddock, herbed crust, tomato fondue, greens, white wine lemon cream sauce (GFA)(F)(DFA)

Terrine

Celeriac, potato and pear pressed terrine, Yorkshire pudding, roast potatoes, cauliflower cheese, glazed carrots, buttered greens (M)(E)(GFA)

Pork

Slow roast pork belly, burnt ends hash brown, buffalo beans n' bacon, buttermilk fried clams, maple chilli (M)(CR)(G)(S)



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Desserts

Toffee

Sticky toffee pudding, vanilla ice cream, toffee sauce, honeycomb (E)(G)(M)(GFA)(VGA)(V)

Mango

Mango and passion fruit torte, white chocolate, tropical fruit salsa (E)(M)(G)(V)

Posset

St Clement's posset, lemon gel, Earl grey granola (M)(G)(GFA)(V)

ICES

Creams

Strawberry, Vanilla, Chocolate, Hazelnut, Cherry, Coconut, Caramel (M)(V)

Sorbets

Lemon, blood orange, raspberry (M)(V)
Please choose 3 scoops



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CHEESE MENU £5.00 Supplement

Baron Bigod

Made in the style of the Brie de Meaux, the Baron Bigod has a creamy full flavour with hints of mushroom. It is slightly less strong than its France equivalent but still has a lot to offer. Its aroma becomes more intense with age and its texture softer and runnier.

Rosary (V)

An English goats cheese made in Salisbury very smooth, clean on the palate, with a mousse like texture. Served warm, rolled in panko.

Suffolk Gold (V)

Using creamy milk from their herd of Guernsey cows which is slightly pressed and aged to give a golden rind. The high butterfat content in the Guernsey milk gives this cheese, a mild sweetness and its distinctive deep yellow colour, while the texture is firm with a few small gouda-like holes.

Suffolk Blue (V)

A creamy lightly blue-veined cheese, whilst blue-veining may be seasonal in appearance, the depth of flavour remains. Soft and luxurious. As with Suffolk Gold, both handmade at Whitegate farm in Creeting St Mary, Suffolk. The rich pasteurised milk from our herd of Guernsey and Jersey cows gives our cheeses a delightful buttery flavour

Lanark Blue (V)

This is a cheese lover's cheese: strong, aromatic and made in relatively small quantities, Lanark Blue was at the forefront of the Scottish artisanal cheese revival. Characteristics: moist, deeply veined paste; acidic, herbaceous, rich, salty with caramel aftertaste.

Served with crackers, Boxford Farm fruit chutney and apple



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