



WHITE DOVE BARNs

CANAPÉ SELECTION (YOU GET THE WHOLE SELECTION)

Hot smoked salmon pate quenelle with dill on crostini

Sweet sticky chilli chicken kebab, fresh chive [GF]

Roast sirloin of beef, Yorkshire, truffle mayo

Breaded Mac & cheese arancini

Roasted Fig, pomegranate molasses on chicory [GF] (Vegan).



WHITE DOVE BARNs

WEDDING BREAKFAST - £45/per head
Choose 1 starter, 1 main, and 1 pudding

STARTERS

Vegetarian, vegan & gluten free are fixed unless allergy advised

Ripped Buffalo mozzarella on house dried plumb tomatoes, basil & truffle pesto. [GF]

Filo wrapped baked goats cheese, fried sage, caramelised figs, rocket salad.

Cantaloupe melon, prosciutto, radish wild rocket, basil oil, Parmesan flakes. [GF]

Hand cured Hendricks gin gravlax carpaccio, lambs leaf, lime, mint & cucumber salad. [GF]

Hot smoked salmon pate quenelle, sourdough bruschetta, cucumber ribbon, lemon oil.

VEGAN STARTERS

Beetroot carpaccio, capers, balsamic baby onions, wild rocket, okra, red chilli, truffle oil. [GF]

Cantaloupe melon, wild rocket, radish, raspberry coulis, basil oil. [GF]

Roasted portobello mushroom, tarragon olive oil, wild rocket, sun blushed tomatoes. [GF]



WHITE DOVE BARN'S

MAINS

Pan fried lamb chump, herb crumb, dauphinoise potatoes, tender stem, asparagus, chard bok choy, black olive jus. [GF available]

Chicken Ballontine, wrapped in dry cure streaky bacon, wild mushroom, goats cheese, garlic mashed potato, tender stem broccoli, fine beans, tarragon jus. [GF]

Lemon, parsley & horseradish crumb scotch salmon fillet, dauphinoise potatoes, chard, bok choy, lemon butter sauce. [GF available]

Feather blade of beef steak (flat iron) 5 hour braise, poivre vert, chestnut mushroom duxelles, hassle-back potatoes, garlic fine beans, roast vine tomatoes. [GF]

Pan fried Duck fillet, wild blackberry compote, dauphinoise potatoes, chard asparagus, truffle oil, wild rocket. [GF]

Slow roasted rolled local belly of pork, fondant potatoes, local cider sauce with mustard, curly kale, Savoy cabbage.

Pumpkin tortellini served on cavolo nero, sage butter, Parmesan flakes. (V)

Portobello mushroom, chestnut & spinach wellington, toasted savoy, fried sage, truffle oil. (Vegan)

Beetroot risotto, Local broad beans, pickled banana shallots, water cress & radish. [GF Vegan]

SWEETS

Lemon & raspberry posset, toasted Swiss meringue, white chocolate shortbread. [GF available]

Cambridgeshire burnt cream with dark rum, served with a pistachio palmier. [GF available]

Madagascan chocolate fondant brownie, raspberry coulis, chantilly cream.

Sticky toffee pudding, butter scotch sauce, candy kumquat & Creme Anglaise.

Anise poached pear, blackberry coulis, banana leaf. (Vegan)



WHITE DOVE BARNs

2-COURSE KIDS' MENU

MAINS

Suffolk sausages, mashed potato & peas
Homemade cod fillet fish fingers, chips & peas
Homemade Beef lasagne & garlic bread.

DESSERT

Sticky toffee pudding with ice cream.



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EVENING MENU

FLAT BREADS (MIDDLE EASTERN STYLE)

Lamb kofta.

Spiced chick pea falafels.

Grilled halloumi with mint & coriander.

Cumin roast aubergine. (Vegan)

All with stone baked flat breads, Moroccan hummus pomegranate, tzatzitki, rocket salad.

HAND MADE BURGERS & POSH DOGS

Broadside ale burgers, Swiss cheese & pickles.

Wild boar & Suffolk cider posh dogs, stokes pickle, chipotle ketchup.

Chard Halloumi brioche, rocket, sticky chilli sauce.

All with artisan brioche bun (Penny Bun bake house)

PULLED PORK

Pulled pork, slow roasted in cola with smoked apple wood cheese, artisan brioche bun.

Pulled jack fruit with sticky BBQ sauce, spring onion, floured bun. (Vegan)

Breads from Penny Bun bake house.



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EVENING MENU

FUSION & THAI

Thai green curry, chestnut mushroom, baby corn, sugar snap peas, bok choy.

Goan chicken curry, sweet red peppers coconut & chilli.

All with coriander & cashew rice.

SOURDOUGH PIZZA

Freshly made pizza dough with sourdough culture:

Margarita with fresh basil.

Baron Bigod brie with smoked aubergine.

Fired red pepper & chorizo.

Tomato, courgette ribbons & chilli pearls. (VG)

SOMETHING LIGHTER

Bacon rolls, Suffolk dry cured streaky bacon on Penny Bun brioche.

Mac & cheese sourdough melts.