



# WHITE DOVE BARNs

WEDDINGS • ACCOMMODATION • CORPORATE • FUNCTIONS

## Main Course

Pan fried lamb chump, herb crumb, dauphinoise potatoes, tender stem, asparagus, chard bok Choi, black olive jus (GF available)

Chicken Ballantine, 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 Choi, lemon butter sauce (GF available)

Feather blade of beef steak (flat iron) 5 hour braise, poivre vert, chesnut 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)

Roast chicken supreme, fondant potatoes , chantenay roast carrots, baby parsnips, curly kale, rich rosemary chicken gravy (GF)

Trio of Suffolk sausages, buttered mash, chorizo gravy, curly kale

Pumpkin tortellini served on cavlo nero, sage butter, Parmesan flakes

Portobello mushroom, chesnut & spinach wellington, toasted savoy, fried sage, truffle oil (Vegan) Beetroot risotto, pickled banana shallots, water cress & radish (GF Vegan)

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## Sweets

Lemon & raspberry posset, toasted Swiss meringue, white chocolate dipped cardamon shortbread GF available

Cambridgeshire burnt cream with dark rum and toasted blueberries GF Madagascan chocolate soufflé, clotted cream ice cream, liquorish molasses Sticky toffee pudding, butter scotch sauce, Chantilly cream

Pastel de nata warm, with creme brûlée ice cream, fresh blueberries

Anise poached pear, quince coulis, banana leaf (Vegan)

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