



WHITE DOVE BARNs

STANDARD MENU - £49.95 per head

STARTERS

Chef's seasonal soup, Homemade bread, Croutons and garnish
Chicken liver Parfait, House Toast, Homemade Chutney and dressed leaves
Home smoked Salmon, Fennel and apple salad, sun-dried tomato dressing

MAINS

Roast Loin of Suffolk Pork, Duck fat Roast Potatoes, Seasonal Greens, Apricot and Rosemary Stuffing, Thyme
Roasted Carrots, Apple Puree, Rich Gravy
Pan Roasted Norfolk Chicken Breast, Fondant Potato, Fine beans & Leek, Cumin Carrots, Mushroom Cream Sauce
Poached Salmon Fillet, Parmentier Potatoes, Seasonal Greens, Prawn butter sauce
Wild Mushroom and Tarragon Wellington, Fondant Potatoes, Seasonal Greens, Roasted Carrots and Veggie Gravy

DESSERTS

Triple Chocolate brownie, Berry coulis and Raspberry Sorbet
Sticky toffee pudding, Butter scotch sauce and vanilla ice cream
Classic Lemon Tart, Meringue, Raspberries and Sweet basil Dressing

One choice per course and one Vegetarian or Vegan option. More than one choice is available but at an additional £225 per wedding. Bespoke choices are also possible, please contact Stuart Pegg to discuss your ideas.

For all food questions please contact chef@whitedovebarns.co.uk

THE MARSH FARM ESTATE, HULVER ROAD, ELLOUGH, SUFFOLK NR34 7TP
Telephone: 01502 476 052 Email: chef@suffolkwedding.com www.suffolkwedding.com



WHITE DOVE BARNs

HOUSE MENU - £54.95 per head

STARTERS

Wild Mushroom, Celeriac, Pearl Barley and Binham Blue Risotto, Rye Bread Crisps and Apple Chutney
Confit Gressingham Duck Leg Rillettes, Hoi Sin, Compressed Cucumber, Spring Onions and Roasted Plums
Beetroot and Gin Cured Salmon, Raw Fennel and Apple Salad, Horseradish Cream
Pressed Ham Hock, Piccalilli, House Toast, Quail Scotch Egg
Orford Smokehouse Mackerel Pate, Rhubarb Compote, Peppered Mackerel Fillet, Lemon & Chive Dressing
Sun dried Tomato and Black Olive Arancini Balls, Cauliflower Puree, Crispy Rocket, Herb Oil
Ballotine of Norfolk Chicken Thigh with Apricot and black pudding Stuffing, Sweetcorn Puree and BBQ Baby Gem
Whipped Baron Bigod and Heritage Tomato Tart, Hazelnut Pesto, Sweet Lemon Thyme Dressing

MAINS

Cider braised Suffolk pork belly, apple puree, fondant potato, Savoy cabbage & bacon, roasted carrots and cider jus
Feta Cheese and Beetroot Parcels, Cauliflower Couscous, Pomegranate, charred broccoli, Basil Oil
Roasted Salmon Fillet, Lemon Fondant, Fine Beans, Confit Cherry Tomatoes, Prawn Butter Sauce
Roast Sirloin of local beef, Dauphinoise potatoes, roasted carrots, tenderstem broccoli, red wine and mushroom jus
Slow Roasted Barbury Duck Leg, Boulangiere Potatoes, Chorizo Cassoulet, Wilted Chard
Supreme of Norfolk chicken, roast heritage carrots, fondant potato, Summer cabbage and smoked bacon, white wine jus
Warm Salad of Blue Cheese, Green Tomato, Courgette and Aubergine, Parmesan Cheese Straws, Roasted New Potatoes and Candied Walnuts
Pork & Leek Sausages, Champ Mash, Buttered Greens, Red Onion Gravy

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DESSERTS

White Chocolate and Raspberry Panna cotta, Lemon Shortbread
Dark Chocolate Brownie, Macerated Strawberries, Strawberry Sorbet, Chocolate Sauce
Sticky Toffee Pudding, Salted Caramel Sauce, Vanilla Ice Cream
Peach Melba Trifle, Sugar Chards, Raspberry Granita
Poached Apple and Cinnamon Cheesecake, Hazelnut Crumble, Chantilly Cream
Lemon Posset, Berry Compote, Meringue, Norfolk Shortcake, Raspberry Sorbet
Milk Chocolate Delice, Orange Puree, Salted Peanut Brittle
Banana Parfait, Banana Bread Crumb, Toffee Sauce

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DELUXE MENU - £64.95 per head

STARTERS

Cromer Crab Cakes, Pickled Fennel, Spinach, Lobster Bisque.

Cured Gressingham Duck Breast, Mango Salsa, Spiced Nut Crumb, Rocket, Sweet Chilli Dressing.

Chicken Liver Parfait, Raspberry, Granola, Crispy Chicken Skin.

Cider Glazed Pig Cheek, Apple and Fennel Salad, Crayfish Mayonnaise.

Binham Blue, Port Poached Pear, Pine nut, Chicory and Radish Salad, Sweet Basil and Lemon Dressing.

Spiced Cauliflower Pakora, Aubergine Puree, Curried Onion and mustard Seed Chutney.

MAINS

Roast local fillet of beef, wild mushroom Dauphinoise potatoes, cumin-roasted carrots, wilted chard, red wine jus

Norfolk Chicken Supreme, Ballatine of Leg, Creamed Peas and Pancetta, Fondant Potato, White Wine jus

Lowestoft Cod Loin, Potted Shrimp Butter, Potato Terrine, Charred Broccoli, Citrus Braised Fennel

Wild Mushroom Bread and Butter Pudding, Wilted Spinach, Tarragon & Cashew Cream, Summer Bean Cassoulet

Sesame Crusted Tofu, Charred Chilli Pineapple, Bok Choi, Jasmine Rice, Katsu Sauce

Ballantine of Marsh Fed Lamb, Boulangerie Potatoes, Crispy Lamb Belly, BBQ Cabbage, Roasted Carrots, Rosemary & Mint jus

Sea Bass Fillet, Smoked Haddock Fishcake, Sweetcorn Chowder, Scorched and Braised Leeks

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DESSERTS

Macerated Strawberry and Clotted Cream Cheesecake, Honeycomb, Mint Syrup
Dark Chocolate Tart, Mocha Sauce, Coffee Ice Cream, Raspberries
White Chocolate, Lime & Cardamon Parfait, Brandy Glazed Apricot, Salted Cashew Caramel
Classic Lemon Tart, Raspberry Ripple Ice Cream, Lime Curd
Spiced Orange Creme Brûlée, Candied Orange Shortbread, Hazelnut
Rum & Pineapple Tart Tatin, Vanilla Ice Cream
Mango Posset, Meringue, Raspberry Sorbet

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PREMIUM MENU - £77.45 per head

STARTERS

Lobster "Salad" Straw Fries, Bisque, Aged Parmesan
Wild Mushroom Terrine, Walnut Bread, Tarragon Crisps, Fresh Truffle
Beef Tartare, Confit Egg Yolk, Pickled Shallots and Capers

MAINS

48 Day Aged Fillet of Beef Wellington, Dauphinoise Potatoes, Roasted Carrots, Charred Cabbage, Truffle and Red Wine Jus
North Sea Turbot Fillet, Cromer Crab, Herb and New Potato Hash, Pickled Fennel, Spinach, Crayfish Butter Sauce
Baron Bigod, Golden Beetroot and Confit Cherry Tomato Tartlet, Herb Roasted Hasselback Potatoes, Herb Cream, Crispy Hens Egg

DESSERTS

Dark Chocolate Marquise, Caramelised Puff Pastry, Macerated Raspberries, Chocolate Soil, Dark Chocolate & Thyme Sorbet
Lemon & Lime Parfait, Italian Meringue, Champagne Jelly, Sweet Basil Crisps, Mint Syrup
A Selection of Local Cheeses, Chutney, Water & Digestive Biscuits, Walnut Bread, Apple, Celery

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