



*V E G E T A R I A N*

Whipped Goats Cheese, Black Olive Rice Cracker, Tomato Powder  
Pomme Soufflé, Binham Blue, Pickled Shallot  
Smoked Potato Croquette, Marinated Tomato, Basil  
Crispy Quails Egg, Tarragon Mayonnaise  
Mushroom & Roasted Garlic Pate, Brioche, Onion Relish  
Salt Baked Beetroot & Feta Taco  
Toasted Rice Cracker, Spiced Aubergine, Smoked Yogurt

*L A N D*

Smoked Chicken Wing, Onion Glaze, Bacon & Onion Crumb  
Puffed Pork Skin, Smoked Bacon, Burnt Apple Puree  
Chicken Liver Parfait, Brioche, Onion Relish  
Honey & Soy Glazed Pigs Cheek, Pickled Ginger  
Slow Braised Brisket of Beef, Brioche, Onion Crumb  
Salt Beef, Focaccia Croute, Pickled Gherkin, Mustard Mayonnaise  
Smoked Ham Hock Fritter, Piccalilli

*S E A*

Smoked Salmon Pate, Pickled Cucumber, Burnt Apple Puree, Chive Blini  
Salt Cod Mousse, Parmesan & Herb Polenta  
Smoked Prawn Cocktail, Bloody Mary Sauce  
Smoked Haddock Rarebit, Rye Croute  
Cod & Caper Croquette, Parsley Mayonnaise  
Smoked Mackerel & Dill Pate, Pickled Fennel  
Smoked Salmon Tartare, Squid Ink Rice Cracker



## STARTERS

Smoked Ham Hock Terrine, Crispy Hens Egg, Piccalilli  
Roast Globe Artichoke, Smoked Garlic Mayonnaise, Toasted Hazelnuts (v)  
Smoked Salmon Pate, Burnt Apple Puree, Pickled Cucumber & Fennel Salad  
Chicken Liver Parfait, Hazelnut Dukkah, Apple & Port Chutney, Stout Bread  
Hot Smoked Mackerel, Globe Artichoke, Smoked Yogurt, Dill  
Tomato Tart, Lemon & Thyme Ricotta, Black Garlic, Marinated & Pickled Tomatoes (v)  
Blue Cheese Beignets, Salt Baked Beetroot, Pickled Apple, Hazelnut (v)  
Roasted Tomato, Chilli & Coconut Soup (v)

## MAINS

Beer Braised Ox Cheek, Pomme Dauphine, Roast Turnips, Spinach  
Loin of Cod, Braised Fennel, Spinach, Hasselback Potatoes, Beurre Blanc  
Corn Fed Chicken Supreme, Dauphinoise Potato, Sweetcorn Puree, Heritage Beetroot  
Confit Duck Leg, Fondant Potato, Barbecued Cabbage, Madeira Sauce  
Smoked Aubergine Polenta, Roasted Beetroot, Goats Cheese Fritters, Sauce Vierge (v)  
Slow Cooked Belly of Pork, Roast Garlic Mash, Baked Apple, Sauteed Cabbage, Cider Jus  
Garlic & Rosemary Roasted Sausages, Mustard Mash, Buttered Greens, Caramelised Onion Gravy  
Roasted Vegetable Wellington, Charred Cabbage, Tarragon Beurre Blanc (v)

## PUDDINGS

Vanilla Crème Brulee, Biscotti  
Chilled Vanilla Rice Pudding, Salted Caramel Sauce, Hazelnut Crumble  
Lemon Mousse, Berry Compote, Pistachio  
Salted Chocolate Ganache, Orange Parfait, Sablé Biscuit  
Strawberry & Elderflower Trifle, Candied Pistachios  
Vanilla Cheesecake, Candied Walnuts, Grape, Apple Sorbet  
Sticky Toffee Pudding, Caramelised Banana, Vanilla Ice Cream  
Lemon Parfait, Hazelnut Shortbread, Italian Meringue

£45pp



*S T A R T E R S*

Roasted Globe Artichoke, Smoked Aubergine Puree, Lemon & Dill Hollandaise (v)  
Ballotine of Chicken Leg, Mushroom Ketchup, Pickled Shallot, Toasted Walnut  
Tea Smoked Duck Breast, Kohlrabi, Pickled Radish, Crispy Shallot  
Beetroot Cured Salmon, Beetroot & Apple Chutney, Rye & Spelt Flatbread  
Beef Carpaccio, Pickled Shallot, Aged Parmesan, Watercress, Crispy Onion  
Crispy Duck Egg, Pickled Onions, Confit Duck Leg  
Tomato Tart, Lemon & Thyme Ricotta, Black Garlic, Marinated & Pickled Tomatoes (v)  
'Caesar Salad' – Charred Gem Lettuce, Caesar Dressing, Egg Yolk Puree,  
Pickled Anchovy, Bacon & Onion Crumb

*M A I N S*

Shin of Beef Wellington, Smoked Pomme Puree, Roast Turnips, Red Wine Sauce  
Roast Sirloin of Beef, Barbecued Onion, Roast Garlic Mash, Bone Marrow Sauce  
Fillet of Beef, Bourguignon Sauce, Pomme Dauphine, Barbecued Cabbage  
Spinach & Ricotta Tortellini, Roast Baby Fennel, Sauce Vierge (v)  
Roasted Vegetable Wellington, Charred Cabbage, Tarragon Beurre Blanc (v)  
Baked Halibut, Parmentier Potatoes, Brown Shrimp, Spinach, Warm Tartare Sauce  
Roast Loin of Hake, Clam Chowder, Potted Shrimp Croquette  
Pan Roasted Guinea Fowl, Sage Rosti, Turnip, Braised Leg, White Wine & Thyme Reduction

*P U D D I N G S*

Tonka Bean Panna Cotta, Strawberry, Honeycomb  
Glazed Lemon Tart, Sour Cherry Sorbet  
Apple Tarte Tatin, Vanilla Seed Ice Cream  
Rum Glazed Roasted Pineapple, Cardamom Cream,  
Caramelised Puff Pastry, Pineapple & Mint Salsa  
Bitter Chocolate Mousse, Raspberry Marshmallow, Brandy Snap  
White Chocolate Parfait, Raspberry Sorbet, Pistachio Crumb  
Lemon Parfait, Hazelnut Shortbread, Italian Meringue  
Chocolate & Baileys Crème Brulee, Granola, Macerated Raspberry

£55pp

We offer a complimentary tasting for couples that choose The Elms menu



# Evening Food

Pulled Pork Shoulder, Spiced Apple Chutney,  
Crispy Onion, Brioche Bun / £7.95

Beer & Treacle Cured Bacon Roll / £5.50

The Elms Gourmet Burger, 4oz Steak Mince Burger, Smoked Bacon,  
Monterey Jack Cheese, Mustard Mayonnaise / £7.95

The Elms Gourmet Hot Dog, Melted Gruyere Cheese,  
Caramelised Onions, Crispy Bacon / £7.95

## *S M A L L B O W L S*

Butter Chicken, Coriander & Turmeric Rice, Naan

Slow Cooked Beef Chilli, Steamed Rice

Spiced Shredded Chicken, Patatas Bravas, Roast Garlic Aioli

Crispy Halloumi, Caramelised Onion & Potato Hash (v)

£7.50

## *C I A B A T T A S*

Teriyaki Salmon, Red Cabbage Slaw, Pickled Cucumber

Searred Sirloin Steak, Binham Blue, Caramelised Onions

Grilled Halloumi, Red Pepper Pesto, Rocket

£7.50

## *C H E E S E S*

Suffolk & Norfolk Cheeseboard

Baron Bigod, Smoked Dapple, Binham Blue & Suffolk Gold

Homemade Bread, Biscuits & Homemade Chutneys

£14.50/person



# Breakfast in The Barn

## *FULL ENGLISH BREAKFAST*

Local Pork Sausage  
Beer & Treacle Bacon  
Fried Free Range Egg  
Grilled Tomato  
Baked Mushrooms  
Baked Beans

*TOAST AND PRESERVES*

*FRESH JUICES*

*TEA AND COFFEE*



Also available as a part of the breakfast buffet:

*SELECTION OF CEREALS*

*FRESHLY BAKED CROISSANTS*

*SELECTION OF FRESH FRUIT*

*YOGHURTS*

£15pp\*

For a minimum of 24 guests, breakfast can be enjoyed in  
The Barn on the morning after the wedding.

\*A £5pp supplement will be charged for those guests dining in The Barn from Stackyard Lodge