



WHITE DOVE BARN'S

SPRING/SUMMER MENU 2018

STARTERS

Homemade Ham hock and Apricot terrine, with pickles and garden grown edible flowers, slices of ciabatta and red onion chutney.

Caesar salad croquettes, romaine and water puree, anchovies and parmesan

Loch Duart Salmon and Dill, Fish cakes, wild Rocket and Capers and Lime dressing

Asparagus and cured ham topped with a runny free range poached egg dressed with grain mustard vinaigrette

Roasted red pepper and tomato soup, with a basil dressing topped with crusty ciabatta.(v)

Antipasti sharing platters for the table (an excellent ice breaker) with cured meats olives, sun dried tomatoes, mixed breads and dipping oils

MAIN COURSES

Slow roasted Suffolk lamb shanks, slow cooked with a salt and mint crust, served with creamy mashed potatoes with a red wine and rosemary sauce.

Pan Fried Thyme Venison, Broccoli and stilton puree, woody Mushrooms, topped with Parsnip Crisp, finished with a dark red wine jus.

Sword fish served with a spiced rice and salsa

Roasted salmon fillet, crushed leek and potatoes and asparagus finished with a creamy white wine sauce.

Roasted lemon and thyme chicken with a honey glaze served on a bed of chicory salad and garlic potato terrine.(gf)

Cauliflower risotto, with a hit of chilli served with garlic ciabatta slices.(v)

Lemon Sole fillets, seasoned crushed jersey royals, garlic green beans and lemon and butter dressing.

All of the above main courses are served with seasonal vegetables.

DESSERTS

Sticky Toffee pudding with a toffee sauce and cream

Individual apple & caramel crumble served with clotted cream or fresh crème en glaze

Chocolate and brownie, strawberries and clotted cream.

Bailey's parfait, orange and passion fruit.

Trio of desserts choose from – Sticky toffee, panna cotta, chocolate brownie, crème Brulé, chocolate and caramel tart, lemon tart.

Individual Lemon Tart, fresh raspberries.

Vanilla Crème Brule.

White chocolate panna cotta, strawberries and honeycomb.

Chocolate Tart, caramel banana and passionfruit cream..

All of our desserts will be garnished.

2-COURSE KIDS' MENU

2 Sausages, Chips, Peas, gravy

Chicken Goujons, Chips, Peas

Tomato Pasta and garlic bread

All kids' meals will come with sauces on the table.



WHITE DOVE BARN'S

AUTUMN/WINTER MENU 2018

STARTERS

Fresh toasted rustic brochette topped with garlic wild mushrooms, Crispy pancetta, garnished with a selection of our finest grown herbs.

Pressed game terrine, blackberries and watercress,

Short crust pastry top with Caramelised red onion & feta cheese and rocket served with basil vine tomatoes.

Warm salad of rocket and butternut squash, Parma Ham, poached egg dressed with balsamic vinaigrette.(gf)

Asparagus and cured ham topped with a runny free range poached egg dressed with grain mustard vinaigrette

Ravioli with butternut squash and truffle, sage and marjoram butter (v) (Starter only)

Melted Goats cheese salad topped with caramelised figs and a wild honey and a red onion dressing.(v)

MAIN COURSES

Honey and pepper glazed duck breast, dauphinoise potatoes, celeriac puree and wild cherries jus.

Confed chicken breast, white wine and thyme braised leeks, cheese and ham croquette, crispy bacon, tarragon cream sauce.

Blyth burgh pork belly, crispy crackling, pomme puree baby vegetables, Aspalls creamy sauce

Braised beef – slow cooked Shin of beef in rich beef stock, ripe tomatoes, fresh herbs, served with mustard mash.

Wild mushroom Tagliatelle with tarragon and white wine and cream sauce.(v)

Salted lamb rack, crushed pea, fondant potato red wine lamb jus

Pan fried Guinee fowl, onion confit, pomme puree, parsnip crisp and crispy confit leg red wine sauce.

Pan Fried sea base, parmesan potato terrine, fennel puree, sea vegetables dressed with a wine sauce.

All of the above main courses are served with seasonal vegetables.

DESSERTS

Sticky Toffee pudding with a toffee sauce and cream.

Individual apple & caramel crumble served with clotted cream or fresh crème en glaze.

Chocolate and brownie, strawberries and clotted cream.

Bailey's parfait, orange and passion fruit.

Trio of desserts choose from – Sticky toffee, panna cotta, chocolate brownie, crème Brulé, chocolate and caramel tart, lemon tart.

Individual Lemon Tart, fresh raspberries.

Vanilla Crème Brulé.

White chocolate panna cotta, strawberries and honeycomb.

Chocolate Tart, caramel banana and passionfruit cream.

All of our desserts are served with jugs of cream on each table.

2-COURSE KIDS' MENU

2 Sausages, Chips, Peas, gravy

Chicken Goujons, Chips, Peas

Tomato Pasta and garlic bread

All kids' meals will come with sauces on the table.



WHITE DOVE BARN'S

CANAPÉ SELECTOR SAMPLE MENU

We are happy to accommodate your dietary needs so please contact us to discuss your requirements.

Allow canapés 4 per person.

Please note some of our canapés are seasonal.

HOT & COLD CANAPÉS

Posh egg and cress 'Quails eggs with garlic brochette garnish with chive mayo and watercress.

Elegant Asparagus and minted pea puree served on a ciabatta.

Red onion and feta cheese Tartlet.

Mini Crustini with Mozzarella and tomato and basil pesto.

Mini Chicken Satays skewers.

Marinated Tiger prawn with sweet and sour sauce served on an oriental spoon.

Char grilled asparagus with Prosciutto.

Chefs Pate with a Disaronno and sweet chilli jam.

A shot glass of seasonal soup (hot or chilled).

Fresh Figs wrapped in Parma ham. (Seasonal)

Homemade sausage sliver topped with creamed potato and onion jam.

(Our version of bangers and mash)

Yorkshire puddings with roast beef and horseradish cream.

Brie, crispy streaky bacon and cranberry

Mini Salmon, lemon and dill Fish cakes

Smoked Salmon with a dill and crème fraiche served on a potato blini

Mini Beer Battered Cod and Chunky chips.

SWEET CANAPÉS

Mini fruit tartlets.

Strawberry and cream cheese cake.

Dark chocolate brownie.

Mini carrot cake.



WHITE DOVE BARN'S

EVENING MENU OPTIONS

We are able to create any evening food/ supper ideas that you may have, however, here are some suggestions based upon our 20 years experience which we know work.

Prices correct as of 2018 but may increase if your date is a later year.

Large baps filled with Blythburgh bacon £5

Homemade beef burgers with onions £6

(Can also be a build your own burger option from £8)

Holumi with marinated vegetables £5 (v)

Suffolk sausage and mustard mayonnaise baps £5

Turkey breast and cranberry baps £6

Honey and sesame chicken breast served in ciabatta bread £6

Pulled pork and apple sauce served with salads £10 (similar to a hog roast)

Chef's homemade pizzas meat or veggie your choice of flavours served with wedges £8

Bowl food - choice of Chilli, various Curries, Noodles from £8

Suffolk cheese, homemade chutneys and crackers or rustic breads from £5pp

Themed Buffets from £12 such as Italian, American, Asian

BBQs from £10

Mini BBQ - 3 meat one potato dish

Base your evening numbers on approx 75/80% of guests attending.