



WHITE DOVE BARN'S

SPRING/SUMMER MENU 2019/2020

STARTERS

Homemade ham hock and apricot terrine, with pickles, garden grown edible flowers and red onion chutney - breads are served on each table.

Caesar salad croquettes, romaine, watercress puree, anchovies and parmesan shavings.

Loch duart salmon and dill, fish cakes, wild rocket, fresh mayonnaise.

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

Roasted red pepper and tomato soup, with a basil dressing, served with a selection of bread rolls on each table. (v)

Antipasti sharing platters for the table (an excellent ice breaker) with cured meats olives, sun dried tomatoes, mozzarella, served with oil and balsamic vinegar - breads are served on each table.

MAIN COURSES

Slow roasted Suffolk lamb shanks, served with creamed potato with a red wine and rosemary sauce.

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

Wild mushroom tagliatelle – Tagliatelle dressed with a variety of wild mushroom in a creamy tarragon sauce, garnished with a parmesan crisp and truffle oil. (v)

Crispy lemon and thyme chicken, braised leeks, carrot puree and potato terrine, with a chicken lemon and thyme reduction.*

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.

** Also available as a Gluten Free option.*

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.

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 2019/2020

STARTERS

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

Crispy shortcrust pastry top with caramelised red onion, feta cheese and rocket and with balsamic vine tomatoes.

Warm salad of rocket and butternut squash, prosciutto, poached egg, dressed with a balsamic vinaigrette.

Asparagus, cured ham topped with a runny free range poached egg, dressed with a whole-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)* *This can also be served with brie as an alternative.*

MAIN COURSES

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

Cornfed chicken breast, white wine, thyme braised leeks, carrot puree, cheese and ham croquette, crispy bacon, tarragon cream sauce.*

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

Braised beef – slow cooked Shin of beef cooked in rich beef sauce with fresh herbs, served with a mustard creamed potato.

Pan fried Guinea fowl, onion confit, pomme puree, parsnip crisp and crispy confit leg red wine sauce. (gf)

Combination of quinoa, cauliflower and nuts, served with a ratatouille courgette lasagne and a tomato jus. (v) (vg)

Pan fried sea base, parmesan potato terrine, fennel puree, sea vegetables dressed with a wine sauce. (gf)

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

** Also available as a Gluten Free option.*

DESSERTS

Sticky Toffee pudding with a toffee sauce and cream.

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

Chocolate and brownie, strawberries and clotted cream.

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.

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.
Here are some suggestions based upon our 20 years experience which we know work.

Large baps filled with Blythburgh bacon

Homemade beef burgers with onions
(Can also be a build your own burger option)

Holumi with marinated vegetables (v)

Suffolk sausage and mustard mayonnaise baps

Turkey breast and cranberry baps

Honey and sesame chicken breast served in ciabatta bread

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

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

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

Suffolk cheese, homemade chutneys and crackers or rustic breads

Themed Buffets such as Italian, American, Asian

BBQs

Mini BBQ - 3 meat one potato dish