

# inclusive dinner menu

Sunday - Thursday  
6pm - 9pm

Friday to Saturday  
6pm - 9.30pm

## preamble

**Locally baked Bread**  
£2.95

**Mediterranean Mix, Green and Black Olives**  
£2.95

**Locally baked Bread with a Selection of Mixed Olives**  
£4.95

## beginning

**Homemade Soup of the Day**  
Served with chunky Granary Bread

**Pressed Prawn and Crab Salad**  
With Crème Fraiche, Salted Cucumber, Avocado,  
Cherry Tomatoes and Citrus Dressing

**Spiced Confit Gressingham Duck Terrine**  
With Pickled Spring Onions and Shiitake Mushrooms

**Roasted Mediterranean Vegetables**  
With braised Bulgur Wheat, Black Olives, dressed with Basil Pesto

**Oxford Blue Cheese Fritters**  
Served with creamed Leeks, Truffle Oil and Celery Cress

To the best of our knowledge, all ingredients used are GM free. We believe in the quality of organic, locally produced goods, and take pleasure in using them as inspiration for our menu. If you have an allergy we should know about please inform a member of our team.

## main event

**Roast Breast of Suffolk Chicken**  
Served with Sarladaise Potato, buttered Napa Cabbage,  
roasted Shallots with a Red Wine Sauce

**Pan Fried Black Bream**  
Served with buttered Jersey Royals, wilted Spinach,  
chargrilled Baby Leeks and Saffron Cream

**Roast Rump of English Lamb**  
Chive crushed Potatoes, Butternut Squash Purée and Sweet Carrots,  
Peas and Baby Courgettes

**Roasted Salmon Steak**  
Served with Soy and Honey Dressed Chinese Cabbage with  
Chilli & Coriander Noodle Salad

**Spaghetti Arrabiata**  
In a Tuscan Style rich Tomato Sauce infused with Fresh Garlic,  
Red Chilli and Thyme

**Grilled Artichoke and Fresh Endive Salad**  
With Sun Blushed Tomatoes, Greek Feta Cheese and sweet Balsamic  
Vinaigrette

## little extras

New Potatoes or Maris Piper Chunky Chips

Buttered Cabbage

Steamed Greens

Mixed Leaf Salad

£2.95 each

2 Courses **£27.50**

3 Courses **£32.50**

## the finale

**Chocolate Banana Bread Pudding**  
Served with Vanilla Ice Cream and Chocolate Sauce

**Lemon Semifreddo**  
With macerated Summer Berries

**Rum and White Chocolate Pot**  
Served with a Raspberry Sorbet

**Fresh Basil Panna Cotta**  
With spiced chargrilled Pineapple

## cheeses

A selection of British and Continental Artisan Cheeses  
served with Grapes, Celery and Biscuits

Sides and preamble  
charged extra

lifehouse  
spa & hotel