

Flock spring and summer 2022 dinner party sample menu

To start

Cromer crab with samphire, avocado, and lime
Beef carpaccio, parmesan, and truffle oil
Bruschetta with roast local sardines and heritage tomatoes
Burrata with melon
Courgette and herb soup

For main

Cote de boeuf with garlic and rosemary roast new potatoes, and salsa verde
Duck breasts with thyme and fresh cherries, and rosti potatoes
Slow roast Suffolk pork belly with garlic and pomegranate molasses
Lamb rump with vanilla braised chicory and sorrel pesto
Aldeburgh landed wild seabass with slow cooked tomatoes and fennel

Pudding

Fig frangipane tart
Newbourne strawberry and white chocolate roulade
Flourless chocolate cake
Cherry and almond crumble
Stovetop rice pudding with coconut and raspberry

Or a trio of mini puddings...we can discuss!

Suffolk cheese

Baron Bigod, Suffolk Blue, Suffolk Gold, water biscuits, quince paste and other nice things

Petit fours