THE RESTAURANT
@ Suffolk Food Hall

Murder Mystery MENU

MAINS

Crackling Sage & Apricot Stuffed Pork Belly
Served with mash potato, Aspall sauce & purple sprouting broccoli. *(Sulphur Dioxide, Milk, Gluten-Wheat)*

Pan Roasted Chicken Breast
Served with dauphinoise potatoes, creamed pancetta cabbage & jus. *(Milk, Sulphur Dioxide)*

Butternut Squash Pithivier *[VEGAN]*
Lightly curried butternut squash pithivier, gunpowder potatoes, wilted spinach and vegan jus.
(Sulphur Dioxide, Gluten-Wheat)

DESSERTS

Toffee Apple Crumble Tart
Apple compote served in a sweet pastry case topped with crunch crumble and vanilla ice cream, drizzled with toffee sauce.
(Sulphur Dioxide, Milk, Gluten-Wheat, Egg)

Chocolate Torte
Chocolate sponge base topped with chocolate mousse, finished with cherry compote & Chantilly cream.
(Sulphur Dioxide, Milk, Gluten-Wheat, Egg, Soya)

Blackberry Vanilla Pannacotta
Served with red wine poached pear & brandy snap tuille.
(Sulphur Dioxide, Milk, Gluten-Wheat)

Gluten Free / Vegan options available upon request