



Saturday Supper Club Tasting Menu

*The South of France is home to some truly beautiful recipes.
Our menu is inspired by this region, using locally sourced ingredients.*

Fougasse, Olives, Sun-blushed Tomato

PRE STARTER

Potage Parmentier (V)

FISH

*Seared Sea Bream with Samphire,
Black Olive & Caper Tapenade
& a Bouillabaisse Sauce*

or

*Slow Roasted Vine Tomato & Goats Cheese Timbale
with a Smoky Pepper Coulis (V)*

MAIN

*Pan Fried Duck
with a Confit Duck leg Croquette
Potato Terrine & Savoy*

or

*Honey Roasted Fig, Baron Bigod Brie & Walnut Pithivier
Potato Terrine & Glazed Beets (V)*

DESSERT

*Lemon & Lavender Crème Brûlée
Hazelnut & Almond Florentine*

*Fougasse - A type of Flatbread traditionally served with Olives, topped with Cheese
Potage Parmentier - Leek & Potato Velouté*

£45 pp

*Any dietary requirements please ask a member of staff
St Peter's Hall, Bungay NR35 1NQ*