

THE ASTER FEAST MENU

£35p.p.

with unlimited Lillet Spritz £15p.p.

Assorted Bread & Butter

STARTERS

Salad Bar

*carrot, cucumber, olive, tomato, boil egg, sweet corn,
red onion, quinoa,
marinated grilled vegetable, baby spinach, mix leaf,
romaine, feta cheese, parmesan*

Dressing

*mustard, lemon oil, balsamic & honey, thousand
islands*

Mix salad

*Greek salad, Seafood pasta salad, Grilled vegetable,
Tabbouleh chicken*

Fish

Smoke salmon, Salmon Bellevue, Matjes,

Seafood

*jumbo crevettes, shrimps' cocktail, queen scallop,
Colchester rock oysters*

Meat

assorted terrine and pates, charcuterie platter

MAINS

served from the kitchen

Native breed grass fed beef Sirloin

Roasted Sutton Hoo Free Range Chicken

Leg of salt marsh lamb, rosemary, garlic

Butterfly Seabass

Pastilla vegetable, cabbage, wild mushrooms

served with:

*roasted root vegetables, roast potatoes, cauliflower & broccoli
cheese*

Sauce:

Mint sauce, red wine jus, Dijon mustard or horseradish

DESSERTS

Cheese board, crackers, chutney

Chocolate mousse

Panna cotta, red berries coulis

Fruit salad

Cheesecake, blueberries

Almond cake

Lemon tart

Seasonal fruit tart

Cake pops

Black Forrest cone

Eton mess

Giant apple Strudel



Please note that unlimited Lillet Spritz cocktails are available for 2 hours from your booking time.

Any additional pre and post drinks will be added to your bill. This is a sample menu.

[VG] -suitable for vegan requirements / [V]- suitable for vegetarian requirements

For allergies and dietary requirements, please speak to your waiter before ordering. Please be aware that traces of allergens used in the kitchen maybe present. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurized cheese may increase your risk of foodborne illness, especially if you have certain medical conditions. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.