



The Royal Norfolk & Suffolk Yacht Club
EADT Suffolk Food & Drinks Awards 2015

Suffolk Chef of the Year Finals

Friday 9th October

Menu

as prepared and presented by our Head Chef Trevor Clark

£28.00

19:00 for 19:45

Squab Pigeon Breast in Shortcrust Pastry

Pigeon pate and croquette, black pudding, baked beans with Suffolk bacon lardons, pigeon jus, wild mushrooms and pickled radish

Pan Roasted Best End of Lamb

Sweetbreads, goat's curd, puy lentil & lavender broth, herb crumb

White Chocolate and Ginger Cheesecake

Caramelised pear, pear & calvados foam, salted caramel macaroon

Wine Flight £20.00

2011 Chianti Classico, Castello di Volpaia, Tuscany

2012 Chorey les Beaune 'Poirier Malchause', Domaine Bellang, Burgundy, France

2012 Petit Guiraud, Sauternes, Bordeaux, France

Please book a table with the Office - limited places