

# VOUCHER

## SAMPLE SET MENU

### STARTER

**THAI STYLE FISH CAKES**  
Fish, Coriander, Ginger & a hint of Chilli,  
mixed leaves, sweet Chilli sauce.

**COUNTRY ROASTED VEGETABLE SOUP**  
Touch of Basil Pesto, sprinkled with toasted  
pumpkin seeds.

**SMOKED MACKEREL PATE**  
Pinney's of Orford Smoked Mackerel,  
dressed mixed leaves.

**GOAT'S CHEESE & BEETROOT SALAD**  
Slices topped with dressed leaves.

### MAIN

**TODAY'S FILLET OF FRESH FISH**  
Today fillet, oven roasted served  
with a Pesto cream sauce,  
drizzled with herb oil

**SUFFOLK COUNTRY PIE HOT OR COLD**  
Base layer pork, chicken breast,  
topped with onion sage stuffing, gravy

**DURBAN BUTTER CHICKEN CURRY**  
Plated - Mild off the bone, fragrant rice,  
accompanied with sambals

**ROASTED VEGETABLE & BUTTERNUT LASAGNE**  
Layered with creamy cheese sauce.

### PUDDING

**ICE CREAM TOWER**  
Coconut biscuits layered with ice cream drizzled with  
chocolate sauce.

**TRIPLE CHOCOLATE BROWNIE**  
Home-made white, dark & milk chocolate,  
accompanied with ice cream.

**LEMON CURD-TOPPED CHEESECAKE**  
Home-made, zingy lemon curd,  
mix berry compote.

**CARROT CAKE**  
Slice of cake, sweet frosting, sprinkled with hazelnut  
pieces, cream.

£100 for two people  
including cost of 3 hour cruise

Menu is subject to change, depending upon availability and quality of ingredients.