

**FATHER'S DAY**  
**RAVENWOOD HALL**  
**SUNDAY 15TH JUNE 2025**

**S T A R T E R S**

Duck Liver Pate, Hand Rolled Crackers, Beer Chutney

Goats Cheese, Grilled Courgette & Crispy Bacon Presse, Caesar Dressing, Rocket (GF)

Toasted Butter Crumpet, Smoked Salmon, Hollandaise Sauce, Water Cress

Roasted Tomato & Bell Pepper Soup, Salsa Verde, Brioche Croutons (VG)

**M A I N S**

Roasted 28 Day Matured Sirloin of Beef (DF) (GF)

Roasted Rosemary & Garlic Lamb Shoulder (DF) (GF)

Baked Suffolk Gammon, Maple, Mustard & Clove. (DF) (GF)

(All served with butter roasted potatoes, seasonal vegetables, Yorkshire pudding, roast pan gravy)

Venison & Ale Short Crust Pastry Pie, Roast Potatoes, Seasonal Vegetables

Ghostship Battered Cod Fillet, Triple Cooked Chips, Mushy Peas, Tartare Sauce, Lemon Wedge.

Vegan Nut Roast, available on pre-order (DF)

**D E S S E R T S**

Cinnamon Apple & Gooseberry Baked Pie with Brandy Custard

Cookie Crumb Vanilla Cheesecake, Brandy Cherry Compote, Bubble gum Ice cream

Dark Chocolate & Marmalade Brownie, Fudge Ice Cream (GF)

Suffolk Cheeseboard, Baron Bigot, Gold Cheddar, Blue Water Crackers, Onion Chutney.

**3-COURSE**

**ADULTS - £28.95 | CHILDREN - £18.95**

If you have any dietary requirements or allergies please speak to a member of the team