

THE APEX

Three Course Menu

STARTERS

Salt Cod Bon-Bon with Potato Parsley Soup

Kiln Roast Salmon, Pickled Cucumber, Crispy Capers, Lemon Crème Fraiche and Rye Toasts

Smoked Chicken Breast, Apricot & Pistachio Salad, Pickled Summer Radishes, Garlic Croutes (DF)

Grilled Halloumi with Warm Summer Vegetable Salad & Herb Oil (GF, V)

Confit Duck Rillettes, Sour Cherry & Watercress Salad (GF, DF)

Sun Dried Tomato & Butterbean Pate with Fruit Chutney & Toasts (GF, DF, V, VG)

MAINS

Herb Crusted Fillet of Cod, Fricassee of Lentils & Chorizo, Tomato Confit

Roasted Salmon Fillet, Crushed New Potatoes, Buttered Samphire & Mussel Cream Sauce (GF)

Poached Breast of Chicken, Saffron Potato Puree, Wilted Kale & Asparagus, Jus (GF)

Pork Three Ways: Confit Belly, Smoked Fillet, Braised Hock with Mustard Cream Sauce,
Burnt Apple Mash, Roasted Carrot & Sage Puree (GF)

Heritage Carrot & Orange Tartelette, Potato & Tarragon Crisps, Charred Artichokes (DF, V, VG)

Spiced Aubergine 'Steak', Sautéed Summer Vegetables & Tomato Fondue (GF, DF, V, VG)

DESSERTS

Peach & Raspberry Cheesecake, Dark Chocolate Mousse & Almond Crust

Cherry & Almond Pannacotta, Sour Cherry Jelly, Frangipane Crumb, Sweet Pastry Tuile

White Chocolate Mousse with Local Wild Berries & Pistachio Sponge

Strawberry & Lime Tartelette Berry Meringue, Mint Syrup (DF)

"Deconstructed" Summer Berry Pudding, Clotted Cream

Poached Blueberries with Lemon Curd & Italian Meringue

£33.00 + VAT per person

The Apex, Charter Square, Bury St Edmunds, Suffolk, IP33 3FD



Proud to be the catering and hospitality partner at The Apex