

# THE ATHENÆUM

BURY ST EDMUNDS

## Three Course Menu

### STARTERS

Celeriac Veloute with Apple and Walnut Garnish (V, VG\*, DF\*, GF)

King Prawn and Avocado Bruschetta with a Chilli Lime Salsa (DF\*)

Chicken Apricot and Pancetta Terrine with Bacon Jam and Rye Toasts (DF\*)

Confit Pork Croquette with Roasted Apple Puree and Grain Mustard Dressing Micro Shoots

Smoked Trout with Roasted Beetroot and Carrot Salad (DF\*, GF)

Wild Mushroom and Cashew Pate with Red Onion Chutney (VG\*, V, GF\* DF\*)

### MAINS

Seared Breast of Guinea Fowl, Braised Celery Thyme, Infused Potato Puree,  
Smoked Bacon and Garlic Cream Sauce (GF, DF\*)

Roasted Fillet of Haddock, Mustard Creamed Leeks, Sautéed Potatoes and Vegetable Crisps (GF)

Seared Sea Bass, Wilted Chicory Roasted Shallots, Parsley Mash and Red Wine Sauce (GF)

Pork Rib Eye, Roasted in Tarragon Butter, Confit Potato Terrine,  
Honey Roast Parsnips and Wilted Kale, Jus (GF)

Trio of Stuffed Vegetables with Haricot Butter, Bean Cassoulet (VG, DF, GF, V)

Roasted Winter Vegetable Gnocchi with Parmesan Crust and Sage Cream (V)

### DESSERTS

White Chocolate and Cranberry Bread and Butter Pudding  
with Roasted Oranges and Caramel Sauce

Crème Caramel with Cinnamon Infused Fruit Compote and Ginger Ice Cream (GF)

Baked Pear and Walnut Cheesecake with Honeycomb and Coffee Syrup

Coconut Mousse with Passion Fruit, Lime and Roasted Pineapple (VG\*, DF\*, GF)

Dark Chocolate Mousse Dome with Raspberry Coulis and Sherbert (GF\*)

Passion Fruit Tart, Lemon Curd Sauce and Hazelnut Praline (GF\*)

**£33.00 + VAT per person**

**The Athenaeum, Angel Hill, Bury St Edmunds, Suffolk, IP33 1LU**



**Proud to be the catering and hospitality partner at The Athenaeum**