



RIDLEY HALL

Dining and Events

## Spring and Summer menu at Ridley Hall 2026

### - To start -

Sea trout, oak roasted

*seaweed, caviar, pickled onions, lemon oil*

Asparagus, hen's egg, wild garlic & goats' cheese (V)

*grilled Cambridge asparagus, crispy poached egg, wild garlic velouté*

Spring salad of Chicken

*smoked chicken, Jersey royals, spring peas, black garlic, raspberry dressing*

Leeks & potatoes (Vegan)

*poached leek terrine, chilled pea soup*

Quail, cured pork & pickles

*poached quail & cured ham terrine, peach & lavender, pickled vegetable salad*

### - To follow -

Truffle sheep's cheese pasta, Spring nettles, purple sprouting, English pesto (V)

*truffle sheep's cheese tortellini, walnut & parsley pesto, grilled broccoli, mustard cream*

Cauliflower steak, BBQ sweetheart, Chili & lime emulsion (Vegan)

*grilled & roasted cauliflower, red pepper ketchup, toasted pumpkin seeds & tarragon oil*

Plaice, prawns, celeriac

*poached plaice fillet, prawn mousse, potato terrine, celeriac puree & shellfish bisque*

Ridley duck a l'orange

*roasted duck breast, braised duck leg, chicory & sticky orange sauce*

Herb crusted loin of Essex Pork, roasted red pepper, Imam Biyaldi

*Jersey royal potatoes, braised gem lettuce, slow roasted aubergine*

### - To finish -

"Tea on the lawn"

*earl grey tea, cucumber & Pimm's sandwiches, scones with cream & jam tartlet*

Peach Melba (V)

*Grilled peach & white chocolate mousse, raspberry ripple ice cream*

Rum baba (V)

*White rum, strawberry & vanilla confit, lemon balm milk ice cream, basil syrup*

Espresso crème caramel, pistachio biscuit (Vegan)

### Extra cheese course £14.00 per person

*Selection of British artisanal cheeses, chutney, crackers & bread*

Fairtrade "Grumpy mule" coffee or Novus English breakfast tea