



WILDERNESS

Menu



Breakfast

CONTINENTAL

Selection of Teapigs tea & Suffolk roast cafetiere coffee

Freshly Squeezed Orange Juice & Highhouse Farm Cox Apple Juice

Farmhouse White Bloomer & Granary Toast

Warm butter croissants

Honey and nut granola, muesli & Kelloggs cornflakes

Mixed berries & fresh fruit

Greek yoghurt



WILDERNESS COOKED BREAKFAST

Clarkes of Bramfield sausages & bacon, tomato, field mushroom
with a choice of scrambled, poached or fried eggs



Brunch

CONTINENTAL

Selection of Teapigs tea & Suffolk roast cafetiere coffee

Freshly Squeezed Orange Juice & Highhouse Farm Cox Apple Juice

Farmhouse White Bloomer & Granary Toast

Warm butter croissants & a selection of mini pastries

Honey and nut granola, greek yoghurt, mashed berries & almond pots

Mixed berries & fresh fruit



WILDERNESS COOKED BREAKFAST

Eggs Royale

Smoked haddock, grain mustard, bubble & squeak, poached egg & hollandaise

Clarkes of Bramfield roast ham, poached egg & toasted muffins

Toasted crumpets, wilted kale & mashed avocado, crisp Suffolk pancetta

American style pancakes with charred bananas, maple syrup & sugared almonds



Lunch at Wilderness

cooked & served in your property

SELECTION OF LOCAL BREADS, HILLFARM RAPESEED OIL & DIPS
aubergine & harissa, cucumber & mint yoghurt, chickpea & tahini

FLAT BREAD WITH CHARRED LAMB CHUMP
caramelised onion, crumbled feta & kalamata yoghurt

ASIAN SPICED BLYTHBURGH PORK BELLY
warm salad of cherry tomato, fennel, mango & spring onion dressed with chilli & soy

CHARRED LOWESTOFT MACKEREL
with pickled courgettes, radishes & chicory

SALT BAKED BEETROOT & CHILLI SALAD
with whipped goats cheese

SWEET POTATO & POLENTA WEDGES
with wasabi mayonnaise

SEASONAL SUPERFOOD SALAD



ROASTED PEACHES
rosemary & honey syrup, vanilla mascapone

STEM GINGER & ORANGE CHEESECAKE
ginger nut base, spiced apple purée



Drop & Go Lunch

dropped to your property

SELECTION OF LOCAL BREADS
Hillfarm rapeseed oil & Aspalls balsamic vinegar

HERBY ROASTED SUFFOLK CHICKEN
curry mayonnaise with golden raisins & apricots

COLD POACHED SALMON
dill mayonnaise & pickled cucumber ribbons

ROASTED MEDITERRANEAN VEGETABLES
marinated feta & pomegranate yoghurt

MORROCAN SPICED COUS COUS
dried apricots, almonds & coriander

VINE TOMATO
red onion, olive & ripped basil salad

NEW POTATO SALAD
grain mustard, chive & spring onion

ROCKET & PARMESAN



TANGY LEMON TART
fresh berries, raspberry coulis & crème fraîche

CHOCOLATE & VANILLA MOUSSE
coffee cream & pistachio crumb



BBQ

cooked & served in your property

MEATS

Suffolk red poll burgers & buns

Clarks of Bramfield sausages & finger rolls

Blythburgh pork belly with a sticky oriental marinade

FISH

Lemon & thyme stuffed Lowestoft mackerel

SALADS

Halloumi & charred aubergine stack with red onions & harissa (v)

Cajun spiced potato wedges with rock salt

Vine tomato, red onion, black olive & ripped basil salad

Red cabbage, celeriac & raisin coleslaw

French beans, beetroot & toasted pine nut salad

Roasted red pepper & chilli penne pasta

Heinz tomato ketchup, Colemans English mustard, herby mayonnaise



FLOURLESS BITTER CHOCOLATE TORTE

caramelised oranges & vanilla mascarpone

BROWN SUGARED MERINGUES

mixed berries & honey whipped cream



Alfresco Dining

cooked & served in your property

SELECTION OF LOCAL BREADS & HILLFARM RAPESEED OIL

Dips: Spiced aubergine, mint & broad bean yoghurt, guacamole

MEATS

Charred Blythburgh pork belly with paprika

Peanut, sesame & chilli marinated chicken skewers

Medallions of Lamb with rosemary, garlic & lemon

FISH

Rare seared Tuna steaks, wasabi mayonnaise

SALADS

Field mushroom, aubergine, red onion & charred haloumi stack with harissa (v)

Quinoa & roasted courgette salad with pomegranate, Moroccan spices & fresh mint yoghurt

Roast Mediterranean vegetables with crisp parma ham & charred peaches

Wild mushroom, leek & Mrs Temples Binham blue mac & cheese with truffle oil

Tender stem broccoli, avocado, cucumber, green chilli & feta salad



BANOFFEE TRIFLE

caramel, espresso, kahlua & crumbled biscotti

GLAZED APPLE & RAISIN TART

crystalised ginger, calvados custard



Afternoon Tea

SELECTION OF FINGER SANDWICHES

Egg mayonnaise and watercress

Classic cucumber

Smoked salmon and cream cheese

Ham and English mustard

SAVOURIES

Homemade sausage rolls with red onion marmalade

Tenderstem broccoli & blue cheese quiche

Smoked haddock quails egg scotch eggs

DESSERTS & CAKES

Fruit scones, strawberry jam & clotted cream

Cheese, celery and walnut scones, butter

Dipped dark and white chocolate strawberries

Lemon drizzle cake

Chocolate brownie

Macaroons

Apple muffins

SELECTION OF TEAPIG TEAS

Green

Peppermint

Lemon and ginger

Every day brew



Canapés

Smoked salmon, dill and crème fraîche blinis with caviar

Marinated tiger prawns with lime and chilli

Duck spring rolls and hoi sin sauce

Crab tartlets with avocado and tomato

Beef carpaccio, pickled wild mushrooms, capers and parmesan

Ceps and parsley on toast

Parmesan shortbread with goat's cheese and beetroot

Smoked haddock fishcake with tartare sauce

Parmesan and Rosemary straws

Vegetable samosa with mint and cucumber yoghurt

Welsh blue cheese rarebit

Honey and wholegrain mustard chipolatas

Lamb kofte with spiced aubergine puree

Chicken satay with peanut dipping sauce

Salt cod croquettes with pea & mint puree



Drop & Go Supper

dropped to your property

MAIN COURSE

BRAISED BEEF

button onions & smoked bacon, seasonal vegetables & dauphinoise

ROASTED CHICKEN, BLYTHBURGH HAM HOCK & LEEK PIE
seasonal vegetables & herby new roasted potatoes

THAI GREEN CHICKEN CURRY
steamed rice, mini naans & a crisp mint salad

SPICED LAMB & BUTTERBEAN TAGINE
apricot & almond ptium cous cous, roasted Mediterranean vegetables, coriander yoghurt

SMOKED HADDOCK & GRAIN MUSTARD MACARONI CHEESE
blackened tomatoes, Caesar salad

SALMON & PRAWN PIE
crab & chive cheesy mash, tenderstem broccoli with a flat leaf parsley crumb

VEGETARIAN

THAI GREEN FENNEL & COURGETTE CURRY
steamed rice, mini naans & a crisp mint salad

BUTTERNUT SQUASH & CHICKPEA TAGINE
apricot & almond ptium cous cous, roasted Mediterranean vegetables, coriander yoghurt

MRS TEMPLES BINHAM BLUE & LEEK MACARONI CHEESE
blackened tomatoes, Caesar salad

DESSERTS

CRANBERRY, SPICED APPLE,
HONEY & GRANOLA CRUMBLE
with vanilla bean custard

MIXED BERRY PUDDING
raspberry coulis & crème fraîche

STICKY TOFFEE PUDDING
butterscotch sauce & clotted cream

LEMON CURD CHEESECAKE
berry compote



Childrens Menu

MAIN COURSE

Spaghetti Bolognese with garlic bread

Tomato penne pasta with grated cheese

Chicken goujons, new potatoes, peas & broccoli

Sausage & mash with baked beans

Homemade beef burger, potato wedges & tomato ketchup

DESSERTS

Chocolate brownie, chocolate sauce & vanilla whipped cream

Sticky toffee pudding, butterscotch sauce, clotted cream

Strawberry & vanilla ice cream

Fresh fruit salad



Three course supper cooked & served in your property

STARTER

PRESSED DUCK RILLETTE

burnt oranges, pickled candy stripe beetroot, beetroot purée and caper berries

PASSIONFRUIT, CHILLI & LIME CURED SEABASS

pea & wasabi puree, radish salad, mirin dressing

ROASTED QUAIL

bubble & squeak, crispy pancetta & red wine jus

SMOKED HADDOCK, LEEK, POTATO & BLYTHBURGH HAM HOCK CHOWDER

with parsley oil

PUY LENTIL SALAD

tenderstem broccoli, charred courgette, chilli, pomegranate (V)

MRS TEMPLES BINHAM BLUE CHEESE, CANDIED WALNUTS & ROASTED FIG SALAD

pickled wild mushrooms & crisp polenta croutons (v)

MAIN COURSE

LOIN OF VENISON

fondant potato, caramelised shallots, roasted baby turips, bitter chocolate jus

BREAST OF GUINEA FOWL

confit thigh Gillette, celeriac & truffle oil puree, salt baked carrots & cavalo nero

ROASTED COD, PAN FRIED CRAB & POTATO CAKE

cauliflower, leek & Suffolk gold cheese, poached duck egg

BLACKENED HAKE, TOMATO, CHORIZO & SQUID CASSEROLE

with chickpeas & charred baby gem

FILLET OF BLYTHBURGH PORK & CRISPY PORK CHEEK

red wine braised salsify, dauphinoise potato, charred chicory

HAZELNUT & SPINACH QUINOA

roasted red pepper, charred courgette & butternut squash puree (V)

GIROLLES, BABY LEEK & TRUFFLE MAC & CHEESE

warm salad of roasted beetroot, squash & red onion



Three course supper cooked & served in your property

DESSERTS

STEM GINGER & ORANGE CHEESECAKE

ginger nut base, spiced apple purée

STICKY DATE & BITTER CHOCOLATE CAKE

butterscotch sauce, pecans, honey & Maldon rock salt mascarpone

CINNAMON & APPLE SPICED TART TATIN

golden raisin & star anise syrup, clotted cream

MULLED WINE POACHED PEARS

candied oats & sugared almonds (vegan)

LEMON POSSET

charred pineapple & Wilderness lavender shortbread

CHEESE

SELECTION OF EAST ANGLIAN CHEESES

figs, grapes, chutney & crackers

SUFFOLK GOLD RAREBIT

boiled quails egg, crispy bacon & Worcester sauce dressing



Six Course Tasting Menu

cooked & served in your property

PUMPKIN RAVIOLI

Jerusalem artichoke veloute

SOUSED BLACKENED LOWESTOFT MACKEREL

Brown crab mousse, celeriac and claw salad with heritage beetroot

CRISP LAMB SWEETBREADS

Mrs Temples Binham blue, caramelised pears,
radish and pickled walnut salad, truffle dressing

FILLET OF RED POLL BEEF

Brisket and caper croquette, sauteed girolles, poached oyster jus

STEWED PLUMS WITH CHILLI SYRUP

Honey and lavender mascarpone, crisp meringues

GRILLED BARON BIGOD

Colemans mustard, quails egg and Suffolk pancetta, Worcester sauce and dressing



Questions?

How our menus work & pricing

BREAKFAST

No need to order, see what takes your fancy in the morning & let the chef know.

BRUNCH

Fancy a bit of everything? Brunch is served on platters down the centre of the table.

LUNCH AT WILDERNESS

Fancy a bit of everything? Lunch is served on platters down the centre of the table.

DROP & GO LUNCH

Dropped to your Wilderness home.

BBQ

Cooked and served in your Wilderness property family style.

ALFRESCO DINING

Enjoy the whole menu served family style in your Wilderness home.

AFTERNOON TEA

Dropped to your Wilderness home.

CANAPES

Select five options to have in conjunction to dinner.

DROP & GO SUPPER

Select two main courses and desserts fully prepared and dropped to your Wilderness home with simple reheating instructions.

CHILDRENS MENU

Keep them happy with our high tea menu. Select two courses.

THREE COURSE DINNER

Select two starters, mains and desserts and ask your guests to preorder from those.

SIX COURSE TASTING MENU

Can't choose? Enjoy the whole menu.

** Chef and front of house staff at an additional cost **



Questions?

How our menus work & pricing

FOOD ALLERGEN INFORMATION

Please let us know of any dietary requirements prior to your arrival so we can accommodate them. Please be aware that food is prepared in a kitchen that may contain milk, eggs, wheat, soybean, peanuts, fish & shellfish.

If you have any questions please speak to a member of the Wilderness team.

concierge@wildernessreserve.com