



Sample Dinner Party Options

3 Courses prices start from: £36.95pp
(Excluding VAT & Service Charges)

Starters

Seared Venison with Parsnip, Walnuts & Balsamic Dressing
Braised Pork Cheeks with a Celeriac Purée & Crispy Pancetta
Pan Seared Scallops with Pea, Suffolk Chorizo & Apple Sticks
Smoked Mackerel Mousse, Candied Beetroot, Beetroot & Truffle Ketchup & Melba Crisps
Butternut Squash, Gorgonzola & Spinach Ravioli with toasted Seeds & Chive Oil (V)
Roasted Heritage Tomato with Buffalo Mozzarella & Basil Pesto (V)

Mains

Sesame, Soy & Ginger glazed Pork Belly in a Lemongrass & Miso Broth, Glass Noodles & Pickled Chillies
Beef Fillet topped with a 12 hour braised Beef Cheek Ragu, Thyme Potato Terrine, Spinach & Burnt Shallot
Lemon Sole on a Scallop Velouté topped with a Focaccia Crumb Oyster, Buttered Samphire & Dill Oil
Lemongrass, Chilli & Ginger Steamed Cod Fillet, Buttered Pak Choi, Sweetcorn & Chilli Salsa
Ribboned Spring Green Risotto with a Crispy Duck Egg, Shaved Parmesan & Balsamic Glaze (V)
Cauliflower, Caramelised Leek & Chive Gratin with a Crispy Focaccia top & a Dressed Side Salad (V)

Desserts

Norfolk Strawberry Mille-Feuille, White Chocolate Ganache & Caramelised Almonds
Classic Sticky Toffee Pudding, Butterscotch Sauce & Panache Vanilla Ice Cream
Jamaican Rum Cake, Peanut Parfait, Peanut Brittle, roasted Pineapple
Dark Chocolate & Salted Caramel Fondant, Raspberries & Panache Vanilla Ice Cream
Raspberry & Plum Crumble, Crunchy Granola topping with Crème Anglaise