



Sample 3 Course

Prices start from £42.95

Homemade Bread Roll with Whipped Sea Salt Butter

Starters

Twice Baked Goats Cheese & Chive Soufflé, Candied Walnuts, Beetroot Ketchup & Dressed Shoots (V)

Spicy Satay Chicken in a Red Thai & Peanut Sauce with a Coriander & Lime Raita

Braised Pork Cheeks with Celeriac Purée, Crispy Pancetta & Pickled Mooli

Hot Smoked Salmon, Horseradish & Chervil Bruschetta, Pea Shoots & a Lemon Vinaigrette

Mains

Lemon & Thyme Marinated Chicken Supreme, Potato Terrine, Buttered Greens & a Marsala Sauce

Confit Pork Belly in a Sticky Singapore Glaze, Fondant Potato & Cavalo Nero

Venison, Dauphinois Potatoes, Winter Green Fricassee & a Blackberry & Port Jus

Pan Seared Sea Bass, Potato Pearls, Ribboned Courgette & Spinach with a Scallop Roe Cream Sauce

Parsnip & Leek Crumble with a Parmesan Crust, Apple Compote, Black Garlic Purée & Dressed Shoots (V)

Binham Blue, Caramelised Leek & Chive Tartlet with Roasted Sweet Potato, Pickled Shallot Rings & Rocket (V)

Trio of Desserts

Rich Dark Chocolate Lava Cake, Zingy Lemon Tart, Mini Raspberry & Pistachio Pavlova

Kirsch Cherry Bakewell, Spiced Orange Posset, Milk Chocolate Marquise

Summer Berry Eton Mess, Triple Chocolate Brownie & Raspberry Sorbet

All served with Berries, Coulis & Edible Flowers