



Sample 3 Course

Homemade Focaccia & Artisan Bread 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 Puree, 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 Pass, Potato Pearls, Ribbon Courgette & Spinach & a Scallop Roe Cream Sauce

Parsnip & Leek Crumble with a Parmesan Crust, Apple Compote, Black Garlic Puree & 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, Couli & Edible Flowers



Sample BBQ Menu

Smoked Chipotle Hommos, Chermoula, Spicy Sweet Pepper Salsa
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BBQ Meats

Fine grind chuck, flank & brisket Beef Burgers
Jumbo Dingley Dell Pork & Apple Sausages
Peri Peri Chicken Pieces - Lime & Coriander Raita
Texas Honey BBQ Beef Brisket
Korean Style BBQ Chicken Wings
Sticky Singapore BBQ Belly Slices
Aromatic Lamb Kofta's - Tzatziki
Frequent Thai Tiger Prawn Skewers
Sticky Teriyaki Salmon
Charred Sweetcorn rolled in Garlic Aioli with Feta & Crushed Chilli (V)
Spiced Sweet Potato Moroccan Burgers / Mushroom, Caramelised Onion & Halloumi (V)

Salads

Mixed Green Leaf Salad with Shaved Parmesan, Sliced Peppers, Sun-blushed Tomatoes
Red Cabbage Coleslaw with a Orange & Miso Dressing
Shaved Radish, Mangetout & Pea Shoot Salad Citrus Vinaigrette
Traditional Panzanella
Lime, Coriander & Pomegranate Tabbouleh
Classic Potato Salad
Watermelon & Cucumber Salad in a Soy & Honey Dressing with Shredded Spring Onions

Dips

Buttermilk Garlic Aioli / Chipotle Salsa / Green Pesto / Chimichurri / Smokey Honey & Mustard