



Grazing Board

Local Norfolk & Suffolk Produce
Prices start from £26.95pp

Local Cheeses

Baron Bigod, Binham Blue, Smoked Norfolk Dapple, Gurneys Gold & Alpine Wells

Local Meats

Sunday Charcuterie Salami, Chorizo, Lonzo & Coppa

Smoked Salmon & Asparagus Terrine with Dill & Lemon

Savoury Pastries

Wholegrain Mustard & Parsley Quail Scotch Egg
Norfolk Dapple & Pancetta Sausage Rolls topped with Black Onion Seeds

Moroccan Chickpea & Sweet Potato Sausage Rolls (V)
Binham Blue, Caramelised Leek & Chive Tartlets (V)

Salads

Mixed Green Leaf, Sun-blushed Tomato, Pepper, Shaved Parmesan & Balsamic
Minted Mangetout, Pea & Radish Salad, Shredded Spring Onion with a Zesty Dressing
Dill, Parsley & Chervil New Potato Salad with Radish & a Honey & Lemon Dressing

Artisan Breads & Crackers
Whipped Sea Salt Butter
&
Local Chutney, Grapes & Celery
Olives & Sun blushed Tomatoes
Selection of dried & fresh Fruits



International Board
Prices start from £22.95pp

Selection of Cheeses

Mature Cheddar, French Brie, Stilton
Goats Cheese Log drizzled with Honey & Toasted Walnuts

Meats

Honey & Dijon Smoked Ham
Parma Ham, Salami & Chorizo

Chicken Liver Patè with Candied Orange

Savoury Pastries

Traditional Sausage Rolls
Bacon & Caramelised Onion Tartlets

Minted Pea, Asparagus & Chive Frittata (V)
Cheese & Red Onion Bites (V)

Salads

Mixed Green Leaf, Sun blushed Tomato, Pepper, Shaved Parmesan & Balsamic
Miso & Orange Red Cabbage Coleslaw with Spring Onion & Pickled Chillis
Heritage Tomato, Pepper, Cucumber & Red Onion with toasted Focaccia Croutons

Artisan Breads & Crackers
Olive Oil & Balsamic

Chutney, Grapes
Olives & Sun-blushed Tomatoes
Selection of dried & fresh Fruits