



WINTER MENU

£35 PER HEAD*

Freshly homemade bread: Smoked pancetta & cheddar

Amuse Bouche: Parsnip & honey soup

STARTER

Pan fried scallops with a lime yogurt and a apricot and mango salsa with micro herbs

Pan fried duck breast with roasted cashew nuts, and a roasted pineapple cubes with a soy lime chilli dressing

Norfolk goats and poached baby pear tart, with roasted walnuts, and a vingarette dressing



MAIN

Marinated fillet of beef, with a carrot and star anise puree, garlic and thyme fondant potato with a mini beef and stilton pie, roasted winter vegetables and a red wine sauce (£5 supplement)

Local Norfolk venison loin with a shallot puree, garlic and rosemary rosti, with venison haunch wellington, and roasted vegetables with a sloe gin sauce

Pan fried sea bream with winter sea vegetables and curried mussels, and a dill and tarragon sauce

DESSERT

Passionfruit cheesecake with an oat and honey crumb with a mango curd and pistachio shards

Peanut butter parfait, with honeycomb and a cherry ice cream

Mini salted carmel brownie, mini banoffi pie and lemon posset

Petite Fours/ Coffee