



# AUTUMN MENU

£55 PER HEAD\*

## CANAPES

Sloe gin cured salmon on dill blini, with a horseradish cream

Mixed mini mushroom fritters with a romesco sauce

## FOLLOWED BY

Freshly homemade bread: Stilton and walnut

Amuse Bouche: Curried cauliflower soup, with a chervil oil

## MAIN DINING

Pan fried sea bass, with spiced ratatouille, and a dill and tarragon sauce

Mini Pork trio: Confit pork belly with a carrot and star anise puree, mini chorizo quail scotch egg and bbq pulled pork spring roll with crispy kale, and a cider reduction

Roasted haddock fillet, with a parsley and lemon crust, parmentier potatoes, with a fricassee of autumn vegetables, Brancaster mussels and a curry sauce

Local Venison loin, with a butternut squash and vanilla puree, mini venison haunch pie, with sage gnocchi and roasted autumn vegetables, with a red wine sauce

## DESSERT

Blackberry cheesecake, with poached blackberries and ginger bread crumb and honeycomb

Petite Fours/ Coffee