

Chef's Appetiser

Starters

Truffle Buttered Duck Liver Parfait
with Brioche and Plum Chutney

Ragstone Goats Cheese, BBQ Beetroot
and Candied Walnut Salad
With Sherry Vinaigrette Dressing

Pan Fried, Hand Dived Scallops with Dingley Dell Pork Belly
and Apple Salad

Crispy Salt Cod and Soft Cooked Quails Scotch Egg with Chorizo
and Roasted Red Pepper Sauce

Mains

Binham Blue, Wild Mushroom, Leek Risotto
with Rocket and Watercress Salad

Pan Fried Fillet of Sea Bass with Crab Cake
and a Beurre Blanc Sauce

Charred Fillet Steak with, Spinach, Fondant Potato
and a Light Cream Jus (Served Medium Rare)

Pan Fried Breast of Chicken with Fondant Potato
and a Girolle Mushroom Cream Sauce

Chefs Pre Dessert

Desserts

Glazed Vanilla Crème Brûlée with Raspberry Sorbet and Lemon Macaroon

Valrhona Hot Chocolate Fondant with Aero and Salted Caramel Ice Cream

Lemon Posset with Blueberry Sorbet and Passion Fruit Foam

A Selection of Fine Cheeses with Biscuits and Onion Marmalade

£44.50

This Menu is Available anytime for Parties of 12 or More for Pre order only

Not all food items are listed on the menu. If you have any allergies or dietary requirements,
please ask a member of staff for full listings.