

A LA CARTE MENU - MOTHERS DAY  
£48.50 PER PERSON

BREAD

Norfolk Crunch Granary & Lacons Ale Roll with Salted Butter

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FIRSTS

Watercress, Leek & Baron Bigod Soup, Truffle Oil, Croutons

Maple Cured Trout, Taramasalata, Rye Cracker, Fennel Chutney, Quails Egg, Dill Oil

Asian Pork Belly & Duck Roll, Kim Chi Crème Fraiche, 5 Spice Cashews, Sesame, Pickled Cucumber

Prawn & Crayfish Stack, Marie Rose Dressing, Cucumber, Tomato, Baby Gem Lettuce, Avocado Yoghurt

Chicken Liver Parfait, Brioche, Fig Chutney, Pancetta, Walnut & Rocket Salad, Douglass Fir Emulsion

Roasted Smoked Beetroot, Nortons Soft Lavender Cheese, Apricot Chutney Puree, Pickled Apple, Dukkah

SECONDS

Rump Of Beef, Roast Potatoes, Carrot Puree, Seasonal Vegetables, Yorkshire Pudding, Red Cabbage, Gravy

Pork Loin, Roast Potatoes, Carrot Puree, Seasonal Vegetables, Sage & Onion Stuffing, Red Cabbage

1/4 Chicken, Roast Potatoes, Carrot Puree, Seasonal Vegetables, Chestnut Stuffing, Red Cabbage, Gravy

Sea Bass, Potato Cake, Leek Puree, Mange Tout, Samphire, Pickled Fennel, Lemon Butter Sauce

Blackened Salmon, Aubergine, Sweet Potato, Sweet Corn, Spring Onion, Spiced Bisque, Puffed Rice

Old Bay Roasted Cauliflower, Leek Puree, Feta, Goddess Sauce, Pickled Red Cabbage, Toasted Almonds

THIRDS

Honey Comb Parfait, Ginger Bread, Coffee Custard, Honey Comb Tuile, Mascarpone

Chocolate Brownie, Dulce De Leche, Chocolate Mousse, Vanilla Ice Cream, Chocolate Crunch

Pecan Tart, Poached Pear, Clotted Cream Ice Cream, Brown Butter Pear Puree, Brandy Snap

Crème Brûlée, Poached Rhubarb, White Chocolate Ice Cream, Raspberry Cookie, Rhubarb Gel

Ice Cream/Sorbet Selection

English Cheese Board, Curried Peach Chutney, Grapes, Celery, Multiseed Crackers (£5.00 Supplement)

Tea & Coffee Served with Strawberry Pate Du Fruit & Fruit & Nut Chocolate Fudge

