

# *EASTER SUNDAY LUNCH MENU*

## **STARTERS**

**Broccoli & Stilton Soup (V)**

Toasted almond cream, croutons

**Spiced Sweet Potato Falafel (V)**

Houmous, pink grapefruit and apple salad, coriander dressing

**Duck Liver Parfait**

Apple & orange salad, red onion & fig chutney, toasted brioche

**Smoked Paprika Pork Belly**

Black pudding bon bons, apple purée and salad, chipotle sauce

**Prawn & Smoked Mackerel Tian**

Gem lettuce, cucumber, lemon & herb emulsion, wholemeal bread

**Seared Locally Smoked Salmon**

Spring onion, beetroot & potato salad, tomato & caper dressing

## **MAIN COURSES**

**Roast Sirloin of Local Beef**

Roast potatoes, Yorkshire pudding, seasonal vegetables, pan gravy

**Honey Roasted Leg of Lamb**

Apricot, pine nut & mint stuffing, roast potatoes,  
seasonal vegetables, rosemary jus

**Breast of Corn Fed Chicken**

Onion & sage stuffing, fondant potato, vegetable bundle, bourguignon sauce

**Pan fried Fillet of Sea Bass (GF)**

Cushed potato & lobster, wilted greens, wild mushrooms,  
cockle & lemon butter sauce

**Locally Smoked Haddock (GF)**

Spring onion mash, poached hen's egg, grilled tomato, pea sauce

**Baked Cauliflower, Cashew and Spinach Wellington (V)**

Roasted sweet potato & fennel, warm toasted cumin & tomato dressing

## **DESSERTS**

**Warm Pear & Almond Tart**

Vanilla Anglaise, toffee ice cream

**Vanilla Crème Brûlée**

Berry compote, poppyseed shortbread

**Belgian Chocolate & Salted Caramel Torte**

Mint gel, chocolate sauce, peanut brittle

**Mango & Pineapple Cheesecake**

Passion fruit sauce, coconut ice cream, ginger crumb

**Rocky Road Sundae**

Brownie pieces, marshmallows, chocolate sauce, vanilla ice cream,  
whipped cream, Maltesers

**Raspberry Jelly (GF) (DF)**

Champagne sorbet, fresh & dehydrated raspberries

**Norfolk & British Isle cheese Board**

Homemade chutney, celery, grapes & cheese crackers

PLEASE NOTE MENU  
CORRECT AT TIME  
OF PUBLISHING BUT MAY  
BE SUBJECT TO  
CHANGE DUE TO MARKET  
FORCES

3 Courses £29.95 per person 2 Courses £25.95 per person Children under 12 years old - £22.95 3 course / £19.95 2 course