



Easter Lunch Menu

3 courses £32.95 per person

Starters

Roasted Cauliflower & Norfolk Dapple Soup (V) (GFA)
Herb oil, croutons

Beetroot Falafel (VEA)(GFA)
Butternut squash puree, rocket and pine nut salad, fig and dressing, crumbled feta

Rilletto of Pork and Duck (GFA)
Piccalilli garnish, puree of apple and salad, pistachio cream, toasted onion slice

'Hot' Smoked Mackerel and Potato Fishcake
Pea puree, cucumber and caper salad, caviar and dill dressing

Prawn & Poached Salmon Salad (GFA)
Cocktail sauce, baby gem, buttered brown bread

Mains

Roast Local Sirloin of Beef (GF)
Roast potatoes, Yorkshire pudding, seasonal vegetables, pan gravy

Roast Leg of Norfolk Lamb (GFA)
Apricot, mint and pine nut stuffing, roast potatoes, seasonal vegetables, red wine jus

Pan Fried Breast of Cornfed Chicken (GF)
Fondant potato, sticky red cabbage, roasted carrot, bourguignon sauce

Pan Fried Fillet of Gilt Head Bream (GF)
Crushed potato, wilted greens, prawn, chive and lemon butter sauce

Grilled Locally Smoked Haddock (GF)
Parsley mashed potato, ragout of peas, roasted cherry tomatoes, sauce hollandaise

Baked Asparagus, Courgette and Mushroom Pithivier
Smoked mash, roasted root vegetables, kale, thyme jus

Desserts

Sticky Toffee Pudding
Butterscotch sauce, clotted cream ice cream

Dark Chocolate and Raspberry Tart (VE)
Toasted granola, raspberries and sauce, crushed honeycomb

Biscoff Cheesecake (VE)
Soya anglaise, salted caramel syrup and popcorn, popping candy

Mango and Lime Posset (GFA)
Passion fruit sauce, coconut shortbread

Black Forest Brownie Sundae
Black cherry compote, cherry ice cream, Chantilly cream, brownie pieces, chocolate sauce

Peach and Orange Jelly (GFA)(VE)
Pink Champagne sorbet, ginger 'thins'

Norfolk and British Cheeses (GFA)
(Blue Stilton, Norfolk Dapple, Somerset Brie)
Fruit chutney, celery, grapes and biscuits

