

**Starters from £5.25 per head**

**Freshly baked bread/rolls and butter**

**Scotch quails egg & pressed ham hock terrine,**  
pickled vegetables, hollandaise

**Potted Brancaster crab**  
pickled fennel, cucumber and tomato salad, saffron dressing, crisp sourdough

**Citrus and beetroot cured salmon,**  
Avocado mousse, pink grapefruit, arenka caviar,  
salted cucumber, pickled baby beets

**Salmon, cod and smoked haddock Fish cake,**  
salad, marsh herbs and seaweed hollandaise

**Thornham asparagus, crispy quail egg,**  
ham shards, hollandaise

**Roasted red pepper, pea and feta fritter,**  
pea and mint puree, fresh peas and broad beans,  
lemon gel, carrot crisps [V]

**Norfolk quail breast and Scotch egg,**  
sweet corn puree, BBQ corn, brown butter popcorn

**Norfolk cocktail, Letzers smoked salmon,**  
**Brancaster crab, prawns and crayfish tails,**  
cucumber ribbons, smoked tomato, gem lettuce, Marie rose, multi seed bread

**Goat's cheese parfait, textures of beetroot [pickled, gel, fresh],**  
meringue, seeded sourdough crisp [V]

**Brancaster crab, spring onion and chilli cakes, rice noodle salad,**  
sweet chilli, lime and coriander dressing

**Chicken liver parfait, caramilised red onion jam,**  
sour grape gel, toasted sourdough

**Locally smoked haddock, leek and corn chowder**

**Slow roasted tomato soup,**  
basil oil and Parmesan crisps [V]

**Smoked ham hock and pea risotto,**  
pea panacotta, lemon balm

**Crispy fried chicken, spiced slaw, mango and pineapple salsa,**  
puffed wild rice, satay sauce



**Mains from £14.95 per head**

**Duo of pork, fillet and belly, smoked potato pie,**  
sautéed wild mushrooms, savoy cabbage, confit carrot and jus

**Pan roasted Cod loin,**  
**tenderstem broccoli puree, saffron buttered mash,**  
spinach and watercress, lobster bisque

**Filet of Sea bass,**  
**Green Beans, Tomato, Olive,**  
Norfolk Chorizo, Norfolk Peer Potatoes and salsa verde

**Roasted rump of lamb,**  
**celeriac puree, parmentier potatoes,**  
baby fennel and roasted carrots

**Sirloin of Norfolk beef,**  
**Smoked dapple dauphinoise,**  
Wild mushrooms and chorizo, buttered kale, red wine jus

**Sage and butter roasted celeriac,**  
**artichoke puree, spinach and wild mushrooms,**  
artichoke crisps, parmentier potatoes and truffle oil [V]

**Arthur Howells homemade sausages and buttered mash,**  
roasted carrot, kale and red onion gravy

**Poached and butter roasted free range chicken breast,**  
fresh pea and broad bean risotto, buttered samphire,  
ham crisp, lemon gel and thyme oil

**Trio of Norfolk lamb, seared loin,**  
**pulled shoulder and crispy belly,**  
sweet potato pie, carrot and vanilla puree,  
buttered kale, confit carrot and lamb jus

**Fillet of beef, fondant potato, caramilised onion puree,**  
baby beetroot, sautéed spinach and  
chestnut mushrooms, crispy shallots

**Roasted butternut squash,**  
**red pepper, spinach and Brie wellington,**  
buttered mash, seasonal vegetables, yellow pepper coulis [V]



**Ballontine chicken breast**

[filled with sun blush tomato, fresh herbs and chicken mousse],  
potato terrine, Thornham asparagus, baby carrots, Parma ham crisp,  
sun-dried tomato, white wine and cream sauce

**Steak and chips,**

**sirloin of beef, triple cooked chips,**

spinach, watercress and rocket salad, shaved parmesan,  
roasted field mushroom and béarnaise sauce

**Crispy belly of pork,**

**celeriac and apple puree, roasted celeriac,**

parmentier potatoes, caramilised apple, buttered kale

**Caramelised shallot, baby beetroot**

**and goat's cheese tart au tan,**

potato terrine, confit carrot, buttered greens,  
port and red currant sauce [V]

**Grilled fillet of salmon, spring onion mash,**

charred pak choi and stir fried vegetables  
and lemon beurre blanc

**Fish pie, salmon, smoked haddock, cod and king prawns**

in a lemon, dill and white wine sauce, cheesy mash  
and fresh vegetables

## Classic Roasts

**Sirloin of beef, goose fat roast potatoes, Yorkshire pudding,**

beetroot puree, cauliflower and leek gratin,  
seasonal vegetables and roast gravy

**Loin of pork, goose fat roast potatoes, crackling,**

celeriac and apple puree, cauliflower and leek gratin,  
seasonal vegetables and roast gravy

**Leg of lamb, goose fat roast potatoes, carrot and vanilla puree,**

confit carrot, cauliflower and leek gratin,  
tseasonal vegetables and roast gravy

**Children's menu** available





**Drove orchard apple tart au tan, hazelnut streusel,**  
clotted cream vanilla ice cream and salt caramel sauce

**"Strawberries and cream" Italian and French meringue,**  
enriched vanilla mascarpone, strawberry and lime espuma [mousse],  
compressed strawberries, white chocolate shards, vanilla cream ice cream

**Peach melba, poached white peach, strawberry soup,**  
sugared nuts, pistachio tuile, strawberry and  
lime espuma vanilla ice cream

**Key lime meringue pie, blueberry sorbet,**  
stem ginger, blue berry and lime gel

**Triple chocolate brownie, milk chocolate honeycomb,**  
salt caramel sauce, salt caramel ice cream, chocolate oat crumble

**Lemon meringue "not" pie, butter sable,**  
Italian and French meringue, lemon curd, fresh raspberries,  
lemon gel, raspberry sorbet

**Vanilla and lime cheesecake, fresh raspberries,**  
raspberry sauce, mango and passion fruit sorbet

**Golden syrup crème brulee, buttered shortbread**  
and vanilla ice cream

**Classic treacle tart, butterscotch sauce,**  
clotted cream ice cream

**Sticky toffee pudding, toffee sauce,**  
chocolate soil, vanilla ice cream

**Milk chocolate delice,**  
textures of blackberry/raspberry

**Vanilla panacotta, summer berries,**  
sable biscuit, strawberry sorbet

**Trio of desserts**

**Tea and coffee**

**Homemade petit fours** [1 chocolate truffle and 1 flavoured macaroon]

**Cheese tables:** A selection of local/British cheeses,  
fresh breads, crackers, chutney, grapes, figs, celery



# Canapés

**Soft-boiled quail scotch egg,**  
wholegrain mustard mayo

**Rare roast beef and Yorkshire pudding,**  
horseradish crème fraiche

**Vodka and beetroot cured salmon,**  
smoked avocado, burnt grapefruit [G/F]

**Seeded sourdough crisp, goats cheese parfait,**  
basil and balsamic tomato [V]

**Crispy halloumi, preserved lemon and honey dressing,**  
lemon balm [V] [G/F]

**Wild mushroom and smoked Norfolk dapple gougere [V]**

**Crispy Cajun fried chicken,**  
mango and pineapple salsa

**Simon Letzers locally smoked salmon**  
and cream cheese blinis

**Honey and mustard glazed butchers cocktail sausages [G/F]**

**Spinach, halloumi and gruyere Arancini [V]**

**Sesame king prawn toast,**  
sweet chilli, lime and coriander dipping sauce

**Smoked mackerel pate,**  
pickled cucumber and beetroot gel, toasted rye

**Pea, red pepper and feta fritter,**  
lemon gel, pea and mint puree [V] [G/F]

**Buttermilk fried crispy chicken, satay sauce**

**Seared tuna, Asian dressing, toasted sesame [G/F] [D/F]**

**Simon Letzers smoked salmon Arancini,**  
dill crème fraiche

**Salmon sashimi, pickled ginger and radish [G/F][D/F]**

**Citrus cured mackerel, lemon and lime curd,**  
salted cucumber, puffed wild rice [G/F]

**Smooth chicken liver parfait,**  
toasted sourdough, onion jam and grape



# Canapés

**Crispy duck and black bean spring roll**

**Dry aged fillet of beef, wasabi and sesame mayo**

**Tempura cod with a Japanese dressing**

[tempura baby vegetables available as a vegetarian alternative] [D/F]

**Fresh local oysters,**

shallot vinegar/tobacco/charred lemon [G/F][D/F]

**Pan seared king prawns,**

lemon, garlic and chilli [G/F][D/F]

**Deep fried mac'n'cheese, sticky tomato jam**

**Mini beef sliders, burger cheese, charred gerkin,**

ham crisp [halloumi available as a vegetarian alternative]

**Tempura king prawns, sweet chilli sauce**

**Roasted med veg and feta filo tart**

**Brancaster crab crostini,**

cucumber, celery lemon and dill aioli

**Caramilised red onion, thyme and goats cheese tart [V]**

**Mini miso soup, coriander and tofu [V]**

**Bloody Mary [G/F][D/F]**

**Tom yum broth, spring onion and heritage tomato [G/F][D/F]**

**Sun blush tomato, garlic and baby basil bruschetta [vegan] [D/F]**

**Crispy ham hock terrine, piccalilli puree**

**Mini fish and chip cones, homemade tarter sauce**

**Sticky honey, soy and ginger chicken,**

cucumber and spring onion, air bag

**Pulled lamb samosa, mint yoghurt**

**Smoked haddock and leek filo tart**

**Norfolk seafood cocktail cone, marie rose sauce [G/F]**

**Fillet of beef tartare, confit yolk**

D/F – dairy free G/F – gluten free V - vegetarian

