New Years Day Lunch

Starters

Mushroom & Truffle Soup (GFA,DFA)
Croutons, chive crème fraiche

Duck Liver Pate (DFA,GFA)
Red onion chutney, toasted ciabatta

Pork Belly Bites (GF, DFA)
Apple, honey & citrus glaze, leaf

Avocado & Salmon Tian (GFA,DFA)
Cucumber, buttered brown bread

Classic Prawn Cocktail (GFA)
Ice gem lettuce, buttered bread

Smashed Avocado brusChetTA (V,DFA)
Tomato, feta, pesto, balsamic

From the carvery

Roast Local Sirloin of Beef (GF)
With Yorkshire Pudding

Honey Roasted Ham (GF)

Roast Norfolk Lamb (GF)
Infused with Rosemary, Honey and Cracked Black Pepper

With a choice of Seasonal Vegetables and Potatoes

From The Kitchen

Roasted Pork Belly (GFA, DFA)
Mashed potatoes, roasted carrots, wilted greens, mustard, port jus

Parma Ham Chicken
Crushed new potato, buttered greens, roasted carrot, red wine jus

Herb Crusted Haddock
Dauphinoise potato, buttered greens, roasted beets, chive cream sauce

Courgette & Red Pepper Wellington (VE)
Crushed new potato, tenderstem broccoli, roasted carrot, onion crisp, beetroot glaze

3-course lunch with coffee
£42.95 per person
Children under 12 years old £29.95

Desserts

Chocolate Ganache Tart
Vanilla ice cream, berry compote

Warm Black Cherry Bakewell
Warm vanilla custard

Strawberry & Vanilla Cheesecake (VE)
Berry compote, Chantilly cream

Warm Chocolate Brownie (V)
Chantilly cream, chocolate sauce

Classic Creme Brulee (V)
Oat, raisin & vanilla cookie

Norfolk Cheese Board (V,GFA)
Smoked Norfolk Dapple, Binham Blue & Norfolk Brie
Grapes, celery, homemade chutney, quince jelly, selection of crackers

Other dietary requirements can be catered for upon request. Please note menu correct at time of printing but subject to changes due to market forces