MENU

CANAPÉS

Smoked Norfolk dapple gougère,

Tuna tartare, wasabi, avocado & lime

PLANT BASED & GLUTEN CANAPÉS
Norfolk peer potato and curried onion mayo salad

“Beet tartare” whipped plant-based feta, hash brown

BREAD
Warm bread roll served with a burnt leek and garlic butter

STARTER

Truffled cauliflower soup, roasted cauliflower beignet, pickled cauliflower, winter truffle. (pb, gf)

Smoked salmon, dill and crème fraiche terrine, celeriac and horseradish remoulade, toasted sourdough.

Carpaccio of fig, beef bresaola, whipped Binham blue cheese, walnut dressing.

MAIN COURSES

Beef wellington, truffle mashed potatoes, anis carrot, spinach, red wine jus.

Lobster thermidor, gem salad with a caper and anchovy dressing, fries.

Wild mushroom, celeriac and fennel pithivier, truffle mashed potato, roasted hispi cabbage with a hazelnut vinaigrette. (pb, available as gf)

SORBET
Raspberry sorbet topped with a splash of champagne

DESSERTS

Tirami-choux – choux bun filled with coffee mascarpone cream, coffee soaked sponge & chocolate mousse

Rum and pineapple cake, caramelised pineapple, rum caramel, coconut sorbet (pb)

Banana parfait, peanut butter, miso caramel, caramelised banana and lime.

pb = plant based | gf = gluten free