

£40.00 menu

Starters

Homemade spicy parsnip soup served with goats cheese Croustini

Stuffed mushrooms with bacon & goats cheese on a bed of rocket

Mozzarella, beef tomato & rocket salad with lime & coriander dressing

Fillet of salmon with asparagus tips, melon and prawns in a light Italian dressing.

Main course

Breast of chicken stuffed with spinach and Brie served with a citrus & pesto sauce

Corn fed chicken breast stuffed with goat's cheese & vine ripened tomatoes wrapped in
Parma ham, served with a creamy Dijon mustard sauce & white poached grapes

Cous Cous crusted salmon with spiced cabbage & cumin crème Fraiche on a bed of
Dauphinoise potatoes

Roast Pork loin with bramley apple & apricot stuffing

Hand carved leg of lamb served with fresh rosemary & garlic sauce

Dessert

Mango and blackcurrant teardrop served with fruit puree and fresh mint

Lemon and ginger cheesecake

Apple and blackberry lattice pie served with whipped double cream

Chocolate heart

To finish

Coffee and mints

£42.50 menu

Starters

Tian of crab and avocado with fresh lemon and dill

Cantaloupe melon & Parma ham served with endive, black olives and fresh figs

Smoked chicken and avocado on a bed of mixed leaves with a walnut and pesto dressing

Warm goats cheese on a bed of rocket with walnuts served with a lime and coriander dressing

Main course

Breast of guinea fowl served with a Madeira and spiced orange sauce

Char-grilled rack of lamb in a mustard and thyme crust served with fresh rosemary and redcurrants

Traditional roast Norfolk turkey stuffed with sage and Pancetta with a cranberry sauce

Sliced fillet of beef served with a peppercorn sauce blended with smooth pate, a hint of brandy, finished with cream and garnished with croutons

Pork tenderloin with wholegrain mustard

Dessert

Homemade fruits of the forest Pavlova served on a pool of fruit puree garnished with fresh berries

White chocolate and baileys truffles on a pool of chocolate sauce garnished with physalis and mint

Ginger ice cream served in a tuille basket

Tart au citron served with crème Fraiche

To finish

Coffee and mints

£47.50 menu

Starters

Homemade game terrine served with red onion chutney and fresh rustic bread

Mediterranean prawn salad

(Large prawns served with mixed leaves, black olives, diced peppers, mozzarella pearls and a Marie rose dressing)

Smoked salmon and potato blinis served with crème Fraiche, lemon and dill

Warm salad of crispy bacon, mushrooms and smoked chicken served on a bed of tender leaves

Main course

Lamb Noisettes with tarragon sauce

Roast chump of lamb served on a bed of courgettes, aubergine, onion and sautéed potatoes with thyme

Traditional roast peppered sirloin of beef, honey roast gammon and Norfolk turkey carved at the table

Traditional roast peppered sirloin of beef olde English style carved at the table

Venison loin with wild blueberry sauce

Dessert

Passion fruit tart

Raspberry shortbread

(Layers of cream, raspberries between shortbread decorated with chocolate and fruit)

Individual tiramisu on a pool of white chocolate garnished with fresh oranges and mint

Strawberry and champagne heart

French apple flan served with a spiked almond cream

To finish

Coffee and mints

Fish Courses

Fillet of sole Veronique £6.90

Poached fillet of salmon served with hollandaise garnished with asparagus tips £6.60

Hot smoked trout fillets served with clarified butter and fresh dill £7.60

Vegetarian menu

£40.00 per person

Starter

Any starter from the main menu's

Main course

Warm pasta with basil vinaigrette served with Parmesan cheese, sun dried tomatoes and olives

Chestnut Hash

Thai noodle with chilli peppers and vegetables

Smokey three-bean chilli

Aubergine with spicy potatoes

Tomato, butternut squash and ginger bake

Roasted pepper and red pesto tart

Dessert

Any dessert from the main menu's

To Finish

Coffee and mints