



Fine Dining Menu

Menu 1

Polenta Cake

Served with Norfolk Beets and goats cheese foam

Charred Mackerel Fillet

Cured courgette ribbons, sea vegetables,
Norfolk saffron and segments of roasted lemon

Marigny Roasted Hake

Prime hake fillet accompanied by pea purée, fine beans, peas,
sorrel and chervil oil and Norfolk peer potato pearls

Xavier Leroux Swannington Lamb

Wilted baby spinach, glazed heritage carrots, noisette potato pearls,
caramelised baby beet, artichoke purée and truffle oil

Please choose two desserts

£40.00 per person + VAT



Menu 2

Nelson's Ham Hock Terrine

Local ham hock slow cooked and infused with Norfolk saffron and Nelson Gold Vodka with a light piccalilli watercress salad

St Swithin's Mousse (v)

Lovingly embraced with confit heritage Norfolk tomatoes, lemon basil infused cold pressed rapeseed oil and slivers of pickled shallots

Norfolk Quail Badoise

Breast of quail with Norfolk gin and blackberry sauce, confit duck bonbon enhanced with an array of buttered baby vegetables and bacon crumb

Myriad of Norfolk Seafood

A synergy of seafoods lovingly brought together with a Cromer crab and Norfolk saffron bisque, dressed in samphire and roasted salsify

Please choose two desserts

£45.00 per person + VAT



Menu 3

Julienne of Slow Cooked Oxtail

Locally reared oxtail braised in Adnams Ale served on toasted sour dough, with a pea shoot salad and wasabi pearls

Roasted Baby Beets and Norfolk Curds (v)

Medley of roasted Norfolk beets and herb infused curds, on a set caramelised red onion and Wild Knight vodka chutney, garnished with dukkha

Fillet of Norfolk Beef á la Rossini

Fillet of beef topped with a duck paté and a Rossini sauce, garnished with Norfolk wild mushrooms, roasted potato pearls and enhanced with caramelised shallots

Norfolk's Garden (v)

Sesame coated Tofu bordered with Norfolk baby vegetables, infused with thyme consommé and haricot beans

Please choose two desserts

£45.00 per person + VAT



Desserts

Please choose two desserts

Lime Posset infused with Norfolk Gin

with cinnamon tuille and charred raspberries

Chocolate Fondant

With macerated red fruits and salted caramel ice cream

Norfolk Cardinal Pudding

Pearls of Norfolk Lady apple poached in Norfolk cider
with cumin ice cream & almond brittle

Blackberry Diplomat

Blackberry bavarois on genoise soaked in Norfolk Gin
accentuated with dried blackberries

Please note that this menu must be pre-ordered 4 weeks prior to arrival.

Private Dining

For an additional £10.00 per person + VAT, diners can enjoy the privacy and splendour of their own dining room from four to thirty people

