



Banqueting Menu

Starters

Smoked chicken mousse

with rocket salad and toasted sour dough

Seared tuna & Olive salad Niçoise

Mushroom & Basil pate

With Melba toast

Goats cheese and red pepper tart (v)

St Swithins savoury cheesecake (v)

With Candi's parsnip Chutney

Main Course

Slow cooked Ox cheek with Bordelaise sauce

Accompanied by crushed new potatoes

Medallions of Pork in cider with apple fritter & crackling

Served with herb potatoes

Wild mushroom, Halloumi, Spinach & pine nut puff pillow (v)

Vegetable & Nut Wellington (v)

with a tomato & Black Olive sauce

Seared Seabass fillet

with salsa Verde & crushed new Potatoes

All served with seasonal vegetables



Desserts

Chocolate torte

with macerated local red fruits

Lemon tart

with blueberry sauce

Mixed berry Eton mess

With Homemade shortbread

Sticky toffee pudding

Served with cream

Coffee Station

Freshly brewed Coffee Served with Cream

Add Homemade Petit fours

£2 per person Supplement

Please choose from **2** starters, **2** mains and **1** dessert to make your menu

£30

Or

3 starters, **3** mains and **2** dessert to make your menu

£32

Prices are per person and including VAT

This menu must be pre-ordered at least **6** weeks prior to arrival

We are always happy to talk food.....

Please discuss any allergies or dietary requirements with your event manager

**PROUDLY
NORFOLK**
food & drink