



## 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

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#### **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

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**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

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### **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

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**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

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### **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

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**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

**PROUDLY  
NORFOLK**  
*food & drink*