

## Banqueting Dinner Menu

### *STARTERS*

**Please select one soup from the following:**

- Smoked Garlic and Roasted Tomato Soup
- Roasted Parsnip with Honey and Rosemary Soup
- Carrot and Coriander Soup
- Crab Bisque with Sherry
- Cullen Skink (Smoked Haddock and Potato)
- Blue Cheese and Courgette Soup
- Smoked Haddock and Sweet Potato Soup
- Mussel and Saffron Soup

**Please select two choices in total from the following:**

- Smoked Duck Breast with Beetroot Salad
- Carpaccio of Beef with Truffle Oil and Breaded Blue Cheese (£1.00 Supplement)
- Confit of Duck Leg on Horseradish Mash with Port Jus
- Fillet of Red Mullet on Crab and Lemon Risotto
- Chicken and Black Pudding Terrine with Pickled Vegetables
- Gin Cured Salmon with Celeriac Remoulade
- Rainbow Trout Fillet on Pea Fricassee with Cheese Beignet
- Roasted Cod on Buttered Kale topped with Smoked Ham Jam
- Salted Duck Breast with Pickled Prunes and Parsnip Purée
- Twice Baked Goats Cheese and Spinach Soufflé with Roasted Tomato Dressing
- Wild Mushroom Risotto with Parmesan and Truffle Oil
- Roasted Beetroot and Poached Duck Egg Salad
- Norfolk Dapple and Roasted Pear Tart with Fig Chutney

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### *MAIN COURSES*

**Please select three choices in total from the following:**

- Sea Bass Fillet on Pea and Mint Purée topped with Roasted Vine Cherry Tomatoes
- Seared Salmon on Crab and Coriander Risotto (£2.00 supplement)
- Roasted Haddock on Curly Kale with Smoked Ham Hock Jam and Lemon Butter Sauce
- Roasted Hake on Provençal Mussel Sauce topped with Pesto Breadcrumbs
- Cod Fillet wrapped with Pancetta on Bubble and Squeak with Lemon Butter Sauce
- Chicken Breast filled with Lemon and Basil Mousse on Fricassee of Pea and Cabbage
- 200g Fillet Steak on an Onion and Potato Rosti served with Wild Mushroom and Red Wine Sauce (£6.00 supplement)
- Roast Sirloin of Beef cooked pink with a Bone Marrow Sauce and Chateaux Potatoes (£5.00 supplement)
- Pork Fillet filled with Apple and Sage Mousse on Creamed Potatoes and Cider Jus
- Belly of Pork with Apple Purée, Tender Stem Broccoli and Port Jus
- Roasted Duck Breast on Braised Red Cabbage with Fondant Potatoes and Red Wine Sauce
- Chicken Breast wrapped with Bacon on Potato Purée with Baby Leeks and Madeira Jus
- Duck Breast on Baby Spinach with Roasted Shallots, Chateaux Potato and Redcurrant Jus
- Veal T Bone char-grilled with Slow Roasted Plum Tomato and Garlic Roasted Flat Mushroom (£3.00 Supplement)

Pea and Mint Risotto topped with Parmesan Shavings  
Beetroot and Goats Cheese Tart with Watercress Salad  
Potato Gnocchi with Roasted Bell Peppers and Pesto  
Blue Cheese Dauphinoise with Roasted Baby Aubergines, Vine Cherry Tomatoes and Basil Dressing  
Roasted Vegetables on Quinoa with Carrot Crisps and Sour Cream Dressing

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Served with a Selection of Vegetable and Potatoes  
Where potatoes form part of the dish then one other potato dish will be served

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## *DESSERTS*

**Please select two choices in total from the following:**

Raspberry and Vanilla Brûlée with Biscotti Biscuit  
Chocolate Fondant with Hazelnut Ice Cream and Brandy Snap  
Blueberry Cheesecake with Clotted Cream  
Dark Chocolate Delice with Chocolate Ice Cream  
Salted Caramel and Chocolate Opera Cake on a Chocolate Sauce  
Blackcurrant Delice served with Soft Fruits and a Vanilla Cream  
Blackberry Panna Cotta with Blackberry and Honey Sauce  
Treacle and Ginger Tart with Stem Ginger Ice Cream  
Date Pudding with Poached Pear and Toffee Ice Cream  
Norfolk and Suffolk Cheese with Biscuits and Chutney (£5.00 supplement)

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Coffee and Mints

**For numbers of 15 and above we request your guests pre-order their meals from your chosen menu.  
We will print your individual place cards for you on receipt of your orders.**

**£36.00 per person – 3 course meal with coffee**

**£32.00 per person – 2 course meal with coffee**

Prices are inclusive of VAT. Service charge is left to your discretion.

Every effort has been made to ensure that all our ingredients do not contain any genetically modified soya and/or maize.

Some of our products may contain nuts.

Some fish may contain bones.

Please ask the staff on duty for more information.

## FOOD ALLERGENS

Foods on the menu may contain allergens, please ask a member of staff as full details are available.

Our Kitchen is not a Nut Free or Gluten Free zone.