



Banqueting Lunch Menu

STARTERS

Please select one soup from the following:

- Potato and Watercress Soup
- Leek and Onion Soup
- Carrot and Coriander Soup
- Roasted Tomato and Basil Soup
- Minestrone Soup
- Broccoli and Blue Cheese Soup
- White Onion Soup

Please select two choices in total from the following:

- Confit of Duck Leg on Celeriac Mash and Port Jus
- Chicken and Duck Liver Parfait with Red Onion Jam and Toasted Onion Bread
- Roasted Fig and Pear with Blue Cheese Salad
- Smoked Chicken Breast with Pesto Dressing
- Ham Hock Terrine with Plum Chutney
- Pea, Thyme and Parmesan Risotto
- Kipper Pâté with Lemon and Toasted Tomato Bread
- Smoked Eel with Pickled Vegetables and Tartare Sauce
- Smoked Chicken Caesar Salad
- Smoked Trout and Dill Pâté with Tomato Coulis
- Oxtail Cottage Pie with Pea Purée and Red Wine Jus
- Tempura Vegetables on Saffron and Pea Risotto
- Norfolk Mussels in Coriander, White Wine and Garlic Sauce (when available)
- Camembert Fig and Onion Tart with Sour Cream
- Smoked Goats Cheese with Beetroot Salad

MAIN COURSES

Please select three choices in total from the following:

- Smoked Haddock wrapped with Pancetta on Curly Kale with Lemon Butter Sauce
- Belly of Norfolk Pork on Bubble and Squeak with Port Sauce
- Confit of Duck Leg glazed with Marmalade on Creamed Potatoes and Madeira Sauce
- Seared Salmon on Clam Chowder topped with Crab Beignet (£3.00 supplement)
- Roast Norfolk Chicken with a Traditional Chasseur Sauce
(White Wine, Tomato, Mushroom and Tarragon Sauce)
- Old Spot Sausages on Creamed Potatoes with Sticky Onion Sauce
- Char-Grilled Chicken Breast on Baby Spinach topped with Roasted Vine Cherry Tomatoes and Pesto Dressing
- Beef and Ale Pie – diced Beef in a Rich Ale Sauce topped with Puff Pastry

Coq au Vin Chicken – jointed Chicken in a Bacon, Red Wine Sauce with Carrots, Pancetta and Shallots
Oxtail Cottage Pie served with Red Wine Jus

Plaice Fillet on Shellfish Sauce topped with Prawn Beignet
Rainbow Trout Fillets on Pea and Cabbage Fricassee with Gruyere Beignet
Chicken Breast filled with Beetroot Mousse wrapped in Bacon on a Port Jus
Roast Sirloin of Beef with Yorkshire Pudding and Gravy served with Horseradish Sauce (£4.00 supplement)
Butternut Squash and Wild Mushroom Risotto
Baby Goats Cheese on Quinoa and Black Rice Salad
Potato Gnocchi with Roasted Bell Peppers and Pesto Dressing
Tempura Vegetables on Tomato and Basil Risotto
Goats Cheese Dauphinoise topped with Baby Aubergines and Roasted Cherry Tomatoes
Courgette and Brie Tart with Sour Cream Dressing

Selection of Freshly Prepared Vegetables

DESSERTS

Please select two choices in total from the following:
Cream-Filled Profiteroles with Warm Toffee or Chocolate Sauce
Apple and Blackberry Crumble with Vanilla Custard
Individual Apple and Rhubarb Pie with Vanilla Ice Cream
Bakewell Tart with Cream
Lemon Tart with Raspberry Coulis
Bread and Butter Pudding with Vanilla Custard
Chocolate Torte with Hazelnut Ice Cream
Eton Mess with Soft Fruits
Vanilla Seed Brûlée with Shortbread Biscuit
Blackcurrant Delice with Blackberry Coulis
Dark Chocolate Truffle Torte with Strawberry Dressing
Blackberry Panna Cotta with Blackberry and Honey Sauce

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.**

£27.50 - 3 course meal with coffee

£24.50 - 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.