

## December 2017 à la Carte Menu

Homemade cauliflower soup, smoked Norfolk Dapple cheese croute

Crispy chilli Beef, Asian salad, hot and sour dressing, fresh coriander

Harissa marinated Halloumi, chargrilled aubergine, pepper dressing

Pork and chorizo terrine, homemade chutney, dressed leaves, crostini

Smoked salmon mousse wrapped in smoked salmon, onion seed crackers

Arbroath Smokie, smoked haddock, melted Gruyere cheese, herb crumb



8oz 28-day aged sirloin steak, mushroom, beef tomato, hand cut chips, peppercorn sauce

Escalope of Norfolk turkey, lyonnaise potatoes, sage stuffing, streaky bacon crisp

Slow cooked venison stew, mashed potato, confit root vegetables

Pan fried fillet of sea bass, brown shrimp and spinach risotto, salsa verde

Oven baked fillet of salmon, herb couscous, spiced tomato sauce, tender stem broccoli

Oven baked breast of chicken, fondant potato, braised Savoy cabbage, mushroom & pancetta sauce

Beetroot risotto, grilled goats cheese, pumpkin seed and rocket salad

Stower Grange Nut Roast, thyme roasted new potatoes, tomato sauce



Homemade Christmas pudding, brandy sauce, dried cranberries

Rich chocolate brownie, clotted cream ice cream

Orange and honey pannacotta, shortbread biscuit

Caramelised lemon tart, raspberry coulis

Cointreau iced meringue

Selection of cheese, biscuits, homemade chutney, grapes and celery

Dinner £35 for 3 courses

Lunch £29.50 for 3 courses