

Old Year's Night 2017

Champagne cocktails and canapés

Tempura prawns, avocado purée, lime, chili syrup

Twice baked Binham blue cheese soufflé, dressed leaves

Smoked duck breast, mulled wine pear chutney, rocket leaves



Norwich Gin and tonic granita



Medallions of Norfolk beef, truffle mash, mushroom duxelles, tender stem broccoli, Shiraz jus

Oven baked chicken supreme wrapped in prosciutto, dauphinoise potatoes

Pan seared sea trout, Parmentier potatoes, saffron and brown shrimp sauce

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



Roasted fig and honey Bakewell tart, cinnamon ice cream

Iced honeycomb parfait, fresh raspberries, raspberry coulis, tuile biscuit

Dark chocolate mousse, poached cherries, almond brittle

Selection of cheese, walnut bread, winter chutney, grapes and celery



Coffee and Petits Fours

PRICE £100.00

Carriages at 1 a.m.