

## December 2019 à la Carte Menu

Homemade lightly curried cauliflower soup, croutons

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

Harissa marinated Halloumi, chargrilled aubergine, pepper dressing

Crab and dill fishcakes, lemon mayonnaise, rocket salad

Smoked salmon mousse, wrapped in smoked salmon, pickled samphire

Pickled pear, Binham Blue cheese salad, quince jelly



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

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

Slow cooked haunch of venison casserole, mashed potato, red cabbage confit parsnip

Pan-fried fillet of sea bass, curried puy lentil, cucumber raita

Oven baked fillet of salmon, ratatouille, chargrilled courgette, tenderstem broccoli

Oven baked breast of chicken, chickpea ragout, sweet potato, chilli syrup

Beetroot risotto, grilled goats cheese, rocket, toasted pumpkin seeds

Butternut squash Thai green curry, coconut rice, coriander



Homemade Christmas pudding, brandy sauce, dried cranberries

Rich chocolate brownie, clotted cream ice cream

Apple crumble crème brûlée

Santiago almond tart, orange syrup, vanilla ice cream

Coconut panna cotta, passion fruit, sable biscuit

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

Dinner £35 for 3 courses

Lunch £29.50 for 3 courses