

## New Year's Eve Menu

### *Starters*

Tempura tiger prawns, avocado puree, chili syrup, lime

Slow cooked pork belly, black pudding, apple salad

(Vegetarian) Mushroom and thyme pâté, salt and pepper crackers, truffle dressed salad

*Orange sorbet*

### *Main Courses*

Pan seared medallions of Norfolk beef, wild mushrooms, whole grain mustard croquettes, thyme jus

Oven baked breast of duck, Dauphinoise potatoes, braised red cabbage, cherry and cassis jus

Monk fish wrapped in prosciutto ham, chorizo, saffron and pea broth

(Vegetarian) Sun blushed tomato and goats cheese ravioli, tomato and oregano sauce,  
toasted pine nuts, rocket

### *Desserts*

Cherry Bakewell tart, poached cherries, vanilla seed ice cream

Coconut pannacotta, mango and passion fruit, coconut macaroons

Assiette of chocolate – Dark chocolate mousse, brownie, Delice quenelle with crumb

A selection of cheese and biscuits, homemade chutney, celery, grapes

*Coffee and petit fours*

**£120**