MENU

FESTIVE SUNDAY ROAST

STARTERS

Duck Parfait with Port Baked Figs, Toasted Brioche and Port Gel

Beetroot Cured Salmon with Salmon Pate, Horseradish Cream, Pickled Heritage Beetroot and Rye Bread

Oyster Mushroom Tartlet with Confit Egg Yolk, Pickled Girolles and Corn Flowers

MAINS

Norfolk Roast Turkey Breast with Roast Potatoes, Glazed Carrots, Green Cauliflowers Cheese and Pan Jus

Black Treacle Marinade Sirloin of Beef with Yorshire Pudding, Roast Potatoe, Glazed Carrots, Greens, Cauliflower Cheese and Pan Jus

Sea Trout En Croûte with Mascarpone & Smoke Haddock Mousse, Dill, Roast Potatoes, Glazed Carrots and Greens

Sweet Potatoes Wellington with Fondant Potatoes, Tenderstem Broccoli and Vegetable Jus

DESSERTS

Mago Marquise with Mango & Mint Salsa, Coconut Ice Cream and Poppyseed Tuile

Chocolate Fondant with Clotted Cream Ice Cream and Dark Chocolate Soil

Pineapple Choux with Macerated Pineapple, Chilli and Passion Fruit Sorbet