

# NEW YEARS EVE

## twenty twenty

### CANAPÉS *(2 per person)*

Briskette Croquettes & Basil Mayonnaise *(GF)* / Sesame Pork with Hoi Sin Sauce *(GF)*

Thai prawns & Garlic Aioli *(GF)* / Pink Peppercorn Cured Salmon & Dill Emulsion *(GF)*

Goats' Cheesecake' Hazelnut, Honey *(GF)(V)* / Cauliflower Pakoras, Cumin & Coriander Dip *(VE)*

### STARTERS

Seared Duck, Plum Caramel & Spiced Parsnip Crisps *(GF)*

Beef Cheek Ravioli, Onion Consommé & Pickled Beetroot

Crab & Langoustine Cakes, Pineapple & Mango Salsa, Nasturtium Leaves *(GF)*

Smoked Paprika, Cherry Tomato & Spring Onion Risotto *(GF)(VE)*

### MAINS

Chicken Supreme, Potato Terrine, Charred Leeks, Crispy Chicken Skin Crumb & Jus *(GF)*

Lamb Rump & Buttered New Potatoes with Broad Bean, Mint & Pomegranate Salsa *(GF)*

Pan Seared Hake, Chorizo, Potato & Pea Fricasse, Carrot Purée *(GF)*

Wild Mushroom Gnocchi, Mushroom & Tarragon Cream & Pickled Enocci *(VE)*

### DESSERTS

Tonka Bean Pana Cotta, Hazelnut Biscotti & Charred Pears *(V)*

Blueberry & White Chocolate Cheesecake *(V)*

Strawberry Selection, Basil & Italian Meringue *(VE Available)*

Cheeseboard; Binham Blue, Black Bomber, Norfolk Dapple,  
Crackers, Tapenade, Grissini, Grapes, Julienne Apple & Celery *(GF Available)*

• £49.95pp •

A £10pp deposit is required to confirm bookings & pre-orders will be required by 22/12/2020 for all party sizes. This menu can be subject to minor dietary alteration. Your reservation allows for a 2 hour window at your table.