

Taster Menu available Friday and Saturday evenings

**A Delicious 7 Course Menu with optional wine flight
To be taken by the whole table**

Canapés

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Brancaster mussels beignets

served with an Asian salad and lemon and lime aoli

Vidal Sauvignon Blanc, Marlborough, New Zealand (125 ml glass per person)

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Pan seared Norfolk wood pigeon, beetroot purée, granola crumb parma ham, apple batons, orange and thyme dressing

Nederburg The Manor Shiraz, Western Cape, South Africa

(125 ml glass per person)

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Pan seared scallops, sweet potato purée, lemon gel, bacon foam, rocket, prosciutto shards

Sancerre, La Grande Châteline de Joseph Mellot, France

(125 ml glass per person)

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Duck breast, hazelnut and bacon crumb, parmentier potatoes, honey roast baby carrots, parsnip purée, pak choi

Lunaris by Callia Malbec, San Juan, Argentina

(125 ml glass per person)

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Roast Loin of Norfolk lamb, roast baby leeks, goats curd, mint jelly, cocotte potatoes, pea purée, confit carrot

Rioja Crianza, Vina Real, Spain

(125 ml glass per person)

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Mango sorbet with lime

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Lemon meringue deconstructed cheesecake, lemon curd, lemon gel, lemon sorbet

Château Doisy Daëne, Sauternes, France

(75ml glass per person)

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Coffee and Petit Fours

£55.00 per person

£85.00 per person including wine flight