

***Only Fools and 3 Courses***  
***Friday 16<sup>th</sup> October 2020***

*Pre-starter of Minestrone soup*

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*'Ham, egg and chips'*

*Ham hock and apple bon bon, smoked sea salt poached partridge egg,  
triple baked hand cut skinny chips*

*Pan seared western Isle scallops, lemon braised fennel, sweet potato purée,  
bacon jelly, pine nut crumb*

*Sunblushed tomato risotto, parmesan crisp, pesto oil, baby rocket leaves*

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*28 day aged fillet of Hevingham beef, fondant potato, mangetout,  
mushroom, smoked baby carrots, beef reduction sauce*

*'Fish supper'*

*Baked and crispy cod fillets, parmentier potatoes, tender stem broccoli,  
pea purée, tomato fondue sauce*

*Roasted butternut squash and celeriac pithivier, sweet potato purée,  
winter green vegetables, sage beurre noisette*

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*'Piña colada'*

*Coconut milk panna cotta, white rum and pineapple sorbet,  
coconut and roasted pineapple compote*

*'Assiette of chocolate'*

*White chocolate and raspberry parfait, dark chocolate tart, warm milk chocolate financier*

*Deconstructed 'Millionaires' cheesecake*

*Caramel cheesecake, shortbread biscuit and chocolate mousse*

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*La cafetière coffee and petits fours*

*£60.00 per person to include entertainment*