

Taster Menu
Friday 6 November 2020

A Delicious 7 Course Menu
With accompanying wine flight

Canapés

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Savoury Beetroot doughnut with goats cheese
Macon- Villages, Pascal Clement, France

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Honey and apple glazed belly pork, pomme puree, crispy leeks and cider jus
Dr Loosen Reisling, Germany

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Crispy salmon and crayfish fishcake, thermidor sauce, coriander oil
Picpoul de Pinet, petite Ronde, France

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**Pesto crusted Norfolk lamb loin, potato dauphinoise, baby carrots, pea puree,
red vein sorrel and port reduction**
Rioja Crianza, Vina Real, Spain

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Water melon and Norfolk Gin jelly
Nederburg Winemaker's Reserve Noble Lat Harvest, South Africa

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Salted caramel and chocolate fondant with pistachio nut ice cream
Nederburg Winemaker's Reserve Noble Lat Harvest, South Africa

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**Selection of cheeses: Binham Blue, Walsingham and Brie
with celery and biscuits**
Dows Late Bottled Vintage port 2011

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Coffee and Petit Fours

£85 per person including wine flight