



MENU

5 August – 9 October 2021

Mains

Red Wine Braised Shin of Beef Pie - (D/F)

Lemon and Garlic Roast Chicken Thighs - (D/F) (G/F)

Baked Sea Trout, Lemon Mustard Dill Sauce - (D/F) (G/F)

Three Beans Tomato and Spinach Stew - (D/F) (G/F)

Garnishes:

Steamed Broccoli Florets with Toasted Flaked Almonds - (D/F,G/F)

Boiled Norfolk Scrapers with Fresh Herbs - (D/F) (G/F)

Sweet Roasted Chanteney Carrots and Parsley - (D/F) (G/F)

Baked Cauliflower Cheese - (D/F) (G/F)

Shaved Fennel and Feta with Pomegranate Seeds with a Hint of Sumac - (D/F) (G/F)

Honey and Wholegrain Mustard Sauce with Cayenne Pepper - (D/F) (G/F)

Mixed Leaf Salad - (D/F) (G/F)

Desserts:

Sticky Toffee Pudding with Salted Caramel Sauce and Clotted Cream Ice Cream

Chocolate and Orange Pots - (G/F)

Almond and Ricotta Cake with Baked Peach

A Selection of Local Cheeses, Grapes, Celery, Chutney and Biscuits