



New Year's Eve 2020



Selection of canapés with a glass of fizz

Starters....

Roasted butternut squash, almond and pumpkin seed soup with sourdough and butter
Sticky red onion and walnut tart with St Tola Goat's cheese, mustard dressed salad leaves

Large Black pig hock terrine served with quince and apple chutney

Smoked mackerel with roasted beetroot, dill mustard mayonnaise on rye toast

Mains.....

Smoked haddock, salmon and prawn crumble, green salad and roasted baby potatoes

Chard and hazelnut lasagne

Wild mushroom risotto with carpaccio of beetroot and Parmesan crisps

Sage and rosemary slow cooked leg of Large Black pig, bubble & squeak with Binham Blue, brussels with cranberry and bacon, pork jus

Something to finish....

Apple and date pudding with custard

Raisin and ale cake with streusel topping and clotted cream

3 local cheeses with oatcakes, roasted walnuts, Candis chutney and Ashill apple

Roast fruit with hot chocolate fondue

Coffee/tea with amorette or oats, cranberry and cocoa sweet balls

Tea of coffee with petit fours

£49pp

please advise us of any dietary needs on booking, card details and deposit required for all bookings. Contact our reception team on 01760 723845 for bookings. Please note this menu is subject to small changes depending on the availability of ingredients.