



Selection of canapés with a glass of fizz

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**Starters....**

Roasted butternut squash, almond & pumpkin seed soup with sourdough & butter  
Sticky red onion & walnut tart with St Tola Goat's cheese, mustard dressed salad leaves  
Large Black pig hock terrine served with quince & apple chutney  
Smoked mackerel with roasted beetroot, dill mustard mayonnaise on rye toast

**Mains.....**

Seafood lasagne, dressed green salad  
Pheasant breast, rare breed pork meat balls, apple & mushroom sauce, dauphinoise & buttered greens  
Wild mushroom risotto with carpaccio of beetroot & Parmesan crisps  
Rack of lamb, bubble & squeak with Binham Blue, brussels & lamb jus

**Something to finish....**

Apple & date steamed pudding with custard  
Raisin & ale streusel with clotted cream  
3 local cheeses with oatcakes, roasted walnuts, Candis chutney & Ashill apple  
Roast fruit with hot chocolate fondue

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Coffee or tea with petit fours

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£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.*