

Norwich

Private Dining Menu Selectors

Appetisers

Smoked Scottish Salmon and King Prawn Timbale served with extra virgin olive oil infused with shallots and capers	£7.95
Duck Liver and Foie Gras Terrine set on a smooth Madeira and truffle jelly	£8.25
Tian of Fresh Crab and Avocado pear infused with citrus fruits and set on a chilled tomato and herb viniagrette	£7.95
Smoked Chicken, Baby Leek and Goat's Cheese Tartlet served with a fresh herb hollandaise	£6.75
Fresh Galia Melon with Parma Ham accompanied by a peach and black peppercorn dressing	£6.95
Fresh Asparagus and Baby leeks Wrapped in Slithers of Smoked Venison served with a truffle and pecorino dressing	£7.95
Salad of Sea Bass, Ceviche, Baby Spinach Orange, Red Onion and Chilli	£8.50
Smoked Tuna Capriccio served with fresh basil and parmesan shavings drizzled with an anchovy and lemon dressing	£8.50
Oriental King Prawns encased with a Filo Pastry Basket served with a sesame and cilantro dressing	£7.50

Vegetarian appetisers

Mediterranean Vegetable Terrine Served with pumpkin seeds and an aged balsamic vinegar	£6.25
Roast Tomato and Dolce Tatte Tartlet on a Sweet Tomato and Garlic Fondue	£6.25
Marinated Artichoke Hearts encased within a Sweet Pepper accompanied with pimento mozzarella	£6.25

Soups

Creamed Lobster and Sweet Potato Soup served with a vanilla and herb puree	£5.25
Roasted Red Pepper, Tomato and Pesta Soup	£4.50
Spiced Pumpkin Soup with Ginger and accompanied with roasted vegetable chips	£4.50
Wild Mushroom and Chervil Soup	£4.50
Parsnip, Apple and Wild Honey Soup	£4.50

Cream of Baby Leek, Chive and Cheddar Cream Soup £4.50

Seafood Chowder in a Saffron Infused Broth £4.50
served with toasted pine nuts and a green chilli crouton

Sorbets

Champagne Sorbet £3.50

Lemon and Basil Sorbet £3.50

Mango Sorbet wit a Hint of Malibu £3.50

Blackcurrant and Star Anais Sorbet £3.50

Entrees

Chargrilled breast of chicken £13.75
served with pancetta, broad beans, oyster mushrooms and a red wine jus

Supreme of Guinea Fowl £14.95
served with caramelised oranges and a red currant and vintage port reduction

Royal Sirloin of British beef £16.95
served with caramelised shallots, creamed horseradish, and Yorkshire pudding

Loin of Pork encased with a Spiced Apple and Apricot Pastry £14.95
served with toasted almonds and a cider sauce

Slow Roasted Loin of Lamb £17.25
served with a fricassee of wild mushrooms, roast potatoes and a sherry infused jus

Chargrilled Rib Eye Steak £17.50
served with a chasseur sauce of baby onions, tomatoes and mushrooms,
finished with fresh tarragon

Fillet of British Beef poached in a Vanilla and Veal Broth £18.75
Served with fresh spinach and lattice potatoes

Pot-Roasted Venison £18.95
served with hazelnuts, a variety of autumn roots and a chestnut consomme

Confit of Duck £17.25
served with a dark cherry and cassis sauce

Seared Scottish Salmon £15.50
served with a vermouth and sorrel veloute

Poached Corn Fed Chicken and Fois Gras Mousse £15.25
accompanied with a fresh horseradish, whisky and butter sauce

Vegetarian Entrees

Sun-Dried Tomato and Portabella Mushroom Risotto £13.50
Served with deep fried shredded leeks and pecorino

Roquefort, Spinach and Baby Onion Tartlet Set on a Bed of Fresh Herbs £13.50

**Vegetarian Nut Roast atop Boulangere Potatoes,
Chives and Roasted Vine Tomatoes** £13.50

Tofu and Spied Baby Vegetables accompanied by a Black Bean Sauce £13.50

Vegetable Nut Wellington Served with a Honey and Mustard Sauce £13.50

Puddings

Cheesecakes:

Strawberry Cheesecake Finished with Wild berries and Clotted Cream £5.25

White Chocolate Cheesecake £5.25
Served with a mango coulis and a dark chocolate sauce

Summer Fruit Cheesecake £5.25
With a raspberry coulis and vanilla bean sauce

White Chocolate Cheesecake with a Hint of Baileys £5.25
Accompanied by a sweet vanilla bean sauce

Tarts and Mousses:

Raspberry Tear Drop Mousse £5.50
Served with a blackberry compote

Dark Chocolate Torte £5.50
Served with a white chocolate and almanac sauce

Trio of Chocolate Torte £5.50
served with a raspberry and vanilla bean sauce

Passion Tear Drop Mousse £5.50
served with a peach coulis

Coffee and Cinnamon Mousse Set on a Fudge Sauce £5.50
infused with dates and prunes

Lemon and Lime Torte £5.50
Served with a strawberry and passion fruit compote

Meringues and Pavlovas:

Raspberry Pavlova £5.50
Served with fresh strawberries and creme anglais

Lemon Meringue Pie £5.50
Served with a white chocolate and raspberry coulis

Peach Pavlova with a Rich Mango Coulis £5.50

Fruit Pies and pastries:

Melody of Fruit Flan £5.50
Served with a Galliano infused cream

Warm Belgian Apple Pie £5.50
Served with fresh cream

Tart au Citron £5.00
Dusted with icing sugar and accompanied by a raspberry and mango coulis

Profiteroles £5.25
Filled with fresh cream and served with a hot chocolate and amaretto sauce

Cheese, Biscuits and Beverages:

A Selection of Fine British and Continental Cheeses £5.50
Served with grapes, celery and savoury biscuits

Freshly Brewed Coffee £1.95
With after dinner mints

Freshly Brewed Coffee £2.25
Served with a tempting selection of petit fours