

*Gala Dinner and Local Menus – prices upon request*

Plum tomato soup finished with garden herbs and golden croutons

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Slow roasted local pressed belly of pork with leek and apricot sausage set on herb mash with a reduction of natural pan juices and cider accompanied by pork crackling, a medley of roasted root vegetables and braised red cabbage

A selection of vegetables bound in a chilli, coconut and coriander infused cream, garnished with fried egg noodles (v)

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Dark chocolate and passion fruit mouse pyramid served with vanilla pod ice cream

Ham hock & leek terrine flavoured with wholegrain mustard served with fruit salsa and herb Melba toast

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Ballantine of Norfolk turkey & guinea fowl filled with roasted sweet peppers and baby spinach served with roasted barrel shaped potatoes and beetroot, glazed carrots and French beans with bacon, accompanied with natural pan juices finished with wine and tarragon cream

Roasted Mediterranean vegetables bound with goat's cheese served in a golden filo pastry parcel with a tomato and olive casserole accompanied by a seasonal salad (v)

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Russet apple cream tart topped with hedgerow fruits

Roulade of salmon, monkfish and prawns infused with dill wrapped with smoked salmon served with seasonal leaves and caper dressing, garnished with lime and Mediterranean prawns

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Mignon of lamb glazed with pear and apple chutney topped with local Norfolk terrine of meats with a puff pastry hat accompanied with a reduction of natural pan juices and Port wine served with potato Dauphinoise and Savoy parcel

Milanese of wild mushrooms and truffle risotto wrapped in grilled aubergine served with a tian of vegetables and spinach accompanied with a basil coulis

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Autumn fruit pudding topped with Cornish cream and accompanied with a sloe gin coulis

Blushed melon rose with mango sorbet

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Baked fillet of coriander and honey marinated Norfolk pork served with sautéed courgettes, barrel shaped carrots and herb pureed potatoes served with white wine and tarragon veloute

Pesto marinated vegetable brochettes served with mixed vegetable couscous, olive and onion bread, spiced tomato coulis, and side salad (v)

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Duo of chocolate teardrop mousse served with mango coulis

Tian of Norfolk seafood layered with artichoke and tomato accompanied with sherry, red onion and caper dressing

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Pan-fried Norfolk duck breast served on sweet potato fondant and grilled fresh fig accompanied by broccoli florets and roasted beetroot, served with a reduction of natural pan juices, finished with Port wine and chives

Pumpkin risotto served in a courgette parcel topped with confit of cherry tomatoes and crispy leeks accompanied with sweet potato fondant (v)

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Tarte Tatin with vanilla pod ice cream accompanied by a shot of dessert wine

Pressed terrine of Suffolk ham, leeks and coarse grain mustard, tomato chutney, dressed baby leaves accompanied by rosemary bread

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Breast of chicken filled with a goat's cheese and sun blushed tomato mousseline with a white wine and basil cream, sautéed potatoes, green beans and carrots

Sun-blushed tomato and Portobello mushroom risotto accompanied by a rocket salad (v)

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Lemon delice served with fresh raspberries and Chantilly cream