



## FUNCTION MENU

Please choose your set menu (1 starter, main and dessert) from the below options:

### STARTERS

**Smoked Salmon Tart with a Parmesan Crust** (297 kcal)

*Smoked salmon and crème fraîche with a hint of cayenne pepper, baked in a crisp, light Parmesan cheese pastry. Served with a watercress and fresh pickled cucumber salad.*

**Hot and Sour Pickled Prawns** (GF, DF) (333 kcal)

*Fat juicy Mediterranean prawns combined with thinly sliced peppers, red onions and capers. Then steeped in a hot and sour vinaigrette made with lime juice and a kick of chilli.*

**Curried Chicken Salad with Coriander and Toasted Almonds** (GF) (349 kcal)

*Poached chicken in a madras curry mayonnaise with mango chutney, raisins and dried apricots. Served on salad leaves.*

**Roasted Vegetable Couscous Salad with Harissa Dressing** (V, VGA, DFA) (248 kcal)

*Mediterranean vegetables, chunks of goats' cheese, salad leaves and a spicy Harissa dressing. A great combination of flavours!*

**Platter of Italian Meats** (GF, DFA) (122 kcal)

*Sliced Parma ham, Mortadella, Salami and Coppa. Served with homemade pickled red and yellow peppers, chargrilled artichokes and Mozzarella cheese.*

**Thai Grilled Beef Salad with Grapes** (GF, DF) (118 kcal)

*An authentic recipe from the Mandarin Oriental Hotel in Bangkok. Thinly sliced rare, chargrilled beef and a spicy dressing with ginger, mint, coriander, chilli and lime. Served on cool green salad leaves with lemongrass, chives and toasted sesame seeds.*  
£5.00 supplement (ex VAT)

**Full allergen information is available on request.**

Please note that our kitchens are not allergen free environments so cross contamination may occur.  
All kcal listed are approximate per serving. Adults need around 2000 kcal per day.



## MAINS

### **Classic Boeuf Bourguignon** (GF, DFA) (968 kcal)

*Braising steak slowly cooked in red wine with shallots, lardons, mushrooms and thyme.*

Mashed Potatoes with Butter and Crème Fraîche

Steamed Fine Green Beans

### **Chicken Breast with Wild Mushroom and Bacon Stuffing and Marsala Sauce** (GF, DF) (402 kcal)

*Chicken breast filled with wild Porcini mushrooms, fresh local mushrooms, bacon and sage.*

*Served with a rich Marsala sauce.*

Roasted Roots with Herbs

### **Braised Beef in Woodforde's Wherry Ale with a Gruyère Croustade** (965 kcal)

*This classic recipe, Carbonnade de Boeuf à la Flamande is every bit as good made with our local Norfolk ale.*

Dauphinoise Potatoes

Buttered Leeks

### **Grilled Sea Bass with Beurre Blanc** (GF, DFA) (703 kcal)

*We always get beautiful sea bass from our supplier in Lowestoft, and you'll love this light French classic sauce, made with whipped butter and white wine.*

Pink Fir Apple Potatoes with Lemon Braised Peas, Lettuce and Spring Onions

### **Cider-braised Pork with Cream and Mushrooms** (GF) (1004 kcal)

*Holkham Estate pork loin steak cooked in dry cider and with chestnut mushrooms, garlic, rosemary and thyme.*

Fondant Potato

Steamed Greens

### **Crisp Confit of Duck with Sour Cherries** (GF, DF) (876 kcal)

*Confit of duck has to be really crisp so that's how we serve it. The sour cherries are simmered slowly with a little sugar in red wine until they're slightly sticky.*

Sauté Potatoes Lyonnaise

Tenderstem Broccoli

£5.00 supplement (ex VAT)

**Full allergen information is available on request.**

Please note that our kitchens are not allergen free environments so cross contamination may occur.

All kcal listed are approximate per serving. Adults need around 2000 kcal per day.



## DESSERTS

### **Tiramisù (V) (419 kcal)**

*Italians make the best coffee in the world, and this is our own version of one of the best coffee desserts ever invented. Sponge fingers are dipped in strong coffee, then there is mascarpone, Marsala wine and coarsely chopped chunks of dark chocolate.*

### **Pavlova with Passion Fruit Curd and Raspberry Sorbet (V, GF) (163 kcal)**

*Light, crisp meringue, chewy in the centre, contrasted by a sharp, velvety homemade passion fruit curd.*

### **Peanut and Caramel Mousse Cake (GF) (800 kcal)**

*Think 'Snickers' without the chocolate! Caramel mousse between layers of almond meringue.*

*Served with peanut, caramel sauce.*

### **Paris Brest with Hazelnut Praline Cream and Chocolate Sauce (V) (817 kcal)**

*From our own pastry kitchen, this classic French 'pâté à chou' with flaked almonds, is filled with hazelnut praline, creme pâtissier and whipped cream. Served with a dark chocolate fudge sauce.*

### **Tonka Bean Panna Cotta (GF) (834 kcal)**

*South American Tonka Beans have a delicate fragrance of honey, vanilla and almond and here our pastry chef uses them to infuse cream and make a soft panna cotta.*

*Served topped with mango, lime jelly, coconut meringue, honeycomb and shaved coconut.*

### **Little Sticky Toffee Pudding with Toffee Sauce (V) (565 kcal)**

*A truly delectable combination of flavours and textures that are light and melt in the mouth.*

*Served hot with chilled pouring cream.*

### **To Finish**

Coffee with Homemade Truffles (V, GF) (167 kcal)

£3.50 supplement (ex VAT)

**Please note a supplement of £7.50 (ex VAT) per person is applicable for a choice menu, comprised of 2 starters, 3 main courses (including a vegetarian option) and 2 desserts.**

**Full allergen information is available on request.**

Please note that our kitchens are not allergen free environments so cross contamination may occur.

All kcal listed are approximate per serving. Adults need around 2000 kcal per day.



## VEGETARIAN MENU

### STARTERS

**Roast Tomato Soup with a Basil Purée and Black Olive Croutons** (V, VGA, GFA, DFA)

(228 kcal)

*Roasting the tomatoes with some olive oil, fresh basil and garlic intensifies their flavour before they are made into a smooth soup thickened with potato.*

**Wild Mushroom Risotto** (V, GF) (118 kcal)

*Italian wild Porcini with fresh local mushrooms, Madeira wine and 'Parmesan style' cheese to make this creamy luscious risotto with a creamy Italian Arborio rice.*

**Potato, Artichoke and Harissa Salad** (V, VG, GF, DF) (90 kcal)

*Warm sliced new potatoes with chargrilled artichokes and a spicy harissa dressing.*

### MAINS

**Soufflé Cheese Roulade with Butternut Squash and Sweet Potato** (V) (693 kcal)

*Made with Cheddar cheese, filled with onion and herb stuffing and a purée of sweet potatoes and squash.*

Norfolk Peer Potatoes and Fine Green Beans

**Mediterranean Vegetable and Mozzarella Strudel** (V) (840 kcal)

*Thin crisp layers of filo pastry layered with ground toasted pecan nuts and 'Parmesan style' cheese filled with oven charred courgettes, aubergines, plum tomatoes and peppers, with basil and coriander seeds.*

Mashed Potato with Butter and Crème Fraiche

Steamed Fine Green Beans

**Black Bean and Chickpea en Croute** (V, VG, DF) (1024 kcal)

*Beans, lentils and split peas with root vegetables, mushrooms and spinach wrapped in puff pastry.*

*Served with caramelised onion gravy.*

Norfolk Peer Potatoes and Steamed Kale

V = Vegetarian, VG = Vegan, GF = Gluten Free, DF = Dairy Free

VA = Vegetarian Adaptable, VGA = Vegan Adaptable, GFA = Gluten Free Adaptable, DFA = Dairy Free Adaptable

*Further dietary options available on request.*

**Full allergen information is available on request.**

Please note that our kitchens are not allergen free environments so cross contamination may occur.

All kcal listed are approximate per serving. Adults need around 2000 kcal per day.