

## Dinner Menu 1

### To start

Waldorf salad, Binham Blue, salted walnuts

Pancetta & quail's egg salad

Beetroot gravadlax, pickled cucumber, sour cream & dill

*Served with local artisan breads*

### To follow

Herb crusted rack of lamb, dauphinoise potatoes,  
rosemary & port jus

Pepper crusted fillet of beef, fondant potatoes,  
roasted balsamic onions & thyme

Pan fried sea bass on sauté potatoes, sunblush  
tomatoes & capers, lemon butter sauce

Butternut squash, chilli & sage risotto,  
parmesan crisps (V)

*Served with fresh vegetables*

### To finish

Glazed vanilla brulee, lavender cakes

Toffee, white & dark chocolate tarts

Raspberry fool sundae, elderflower thins

*Coffee & home made fudge*

*£40.00 plus VAT per person*

*Price includes crockery, cutlery & service*

