

Sample Lunch Menu

Starters...

Butternut squash velouté (v)
Sage Chantilly and croutons

Tiger prawn spring roll
Siam sauce, mung beans, pickled radish and coriander

Barbeque glazed pork belly
Garlic aioli, crispy shallot rings and rocket

Creamed Goats Cheese and Pickled Beetroot Cannelloni (v)
Apple jelly, baby beetroot and endive

Main Courses...

Traditional whole roast Norfolk turkey carved in the restaurant
Served with all the traditional trimmings

Breast of Devonshire duck
Fondant potato, braised red cabbage and rainbow chard

Poached pave of hake
Pont Neuf potatoes, marjoram crushed peas and caviar beurre blanc

Fillet of sea trout
Jerusalem artichoke, confit potato balls, kale and truffle velouté

Desserts...

Steam sponge pudding
Confit orange and caramel custard

Triple chocolate brownie
Praline chantilly and banana

£31 for two courses

£39 for three courses