

# Menu One for Groups - £42 per person

Choose one starter, one main and one dessert as a group menu.

## STARTERS

Broccoli and stilton soup topped with wilted spinach.

Antipasto: Selection of olives, hummus, melon, marinated oven roasted vegetables, mozzarella pesto and baby vine tomatoes, served with a mixed leaf salad drizzled with honey mustard dressing.

Whole baked camembert stuffed with garlic and rosemary, served with crusty bread.

Melon and Parma ham served with a mixed leaf salad.

Baby shrimp and avocado cocktail.

Chicken liver pate served with mixed leaves, crusty toasted bread and onion compote.

Warm salad of chicken and challenged bacon, on toasted loaf bound together with a Caesar salad dressing.

*All starters served with artisan breads virgin olive oil and balsamic dipping sauce.*

## MAINS

Pan-fried blackened salmon, topped with sea greens, mango and sweet chilli sauce, served with citrus whole spiced basmati rice and a Thai inspired dipping sauce.

Locally caught cod enveloped in spinach and bacon over garlic mash, French beans served with a roasted tomato and basil sauce.

Seafood pie topped with a creamed potato gratin and served with wilted baby spinach.

Seared sirloin steak served with a green peppercorn and brandy sauce with dauphine potatoes.

Slow roasted locally sourced belly of pork topped with honey glazed apple served with tangled leek mash and a port and cranberry jui.

Roasted free range chicken served over garlic herb mash with challenged bacon confit of tomatoes and cranberry red wine jui.

*All main meals served with a selection of vegetables*

## VEGETARIAN MAINS

Baked aubergine, zucchini tomato casserole topped with mozzarella cheese, served with fresh garden salad and garlic bread.

Foraged Norfolk mushroom and tarragon lasagne topped with haloumi cheese and served with garlic herb bread and a fresh garden salad.

Thai inspired pumpkin, spinach and cannellini bean curry served with basmati rice naan bread and a curry salad.

Butternut squash asparagus butter bean risotto topped with roasted aromatic vegetables served with a mixed leaf salad

## DESSERT

Winter berry Eaton mess served with a strawberry sauce.

Strawberry cheesecake with a berry sauce and whipped cream.

Chocolate brownie served with vanilla bean ice cream and chocolate sauce.

Sherry 'don't trifle with me'!

Lemon and lime citrus tart topped with Vanilla bean ice cream.

Selection of Norfolk cheese and crackers.