

EVENING DINING

3 X THREE COURSE SET MENUS

All home-cooked meals prepared at the venue

Minimum guest number – 10 (smaller groups catered for POA)

Prices include services of a chef, waiting staff, set up and clearing away.

You can book dinner from 5.30pm. Last sitting 8pm. Booked time approximately two hours.

Menu ONE - £25 per person

Starter

Slow roasted red onions in port and red wine topped with crumbled goat's cheese in a flaky pastry case, served with balsamic dressed wild rocket.

Main

Roasted Norfolk free range chicken in lemon and thyme, served on fondant potato with a panache of greens and a rich stock reduction.

Dessert

Chef's own berry crème brulee with home-made shortbread biscuit and foraged flowers.

Menu TWO - £30 per person

Starter

Chunks of Blakeney pork slow roasted with apricots and sausage meat wrapped in smoked back bacon with toasted sourdough and hedgerow chutney.

Main

Traditional beef bourguignon different cuts of Cley salt marsh beef cooked in bourguignon wine and served on kale mash potato with roasted root vegetables.

Dessert

Chef's speciality of triple chocolate brownie with salt caramel drizzle and home-made vanilla seed ice cream.

Menu THREE - £35 per person

Starter

Scottish smoked salmon, pickled cucumber, horseradish crème fraiche and home-made bread.

Main

Confit of duck leg and pink duck breast, with a potato terrine, red and savoy cabbage with a cherry jus.

Dessert

Sticky toffee pudding served with date toffee sauce and butterscotch ice cream