



New Year's Eve

Serving from 6pm | £32 per person for 6 courses

Pre Starter

Cauliflower soup with a Norfolk dapple cheese tortellini (v)

Starters

Pressed duck, pickled beetroot, orange gel and smoked sea salt caramel

Smoked haddock fish cake with a leek and sweetcorn chowder

Woodland mushroom, poached egg, crumpet and hollandaise sauce (v)

Mains

Chargrilled sirloin, roasted onion purée, truffle mash and a mushroom pie

Lemon sole fish fingers, pea tartare, lemon confit potato salad and a parsley mayonnaise

Butternut squash and goats cheese cannelloni, roasted red onion salad and a romesco sauce (v)

Pre Dessert

Mango sorbet and lime jelly

Desserts

Chocolate tarte with a white chocolate sorbet

Apple mille-feuille, raisin purée and cinnamon ice cream

Local cheeses, frozen grapes and crackers

To finish

Coffee with chocolate brownie