

## PREMIER MENU SELECTION

### STARTERS:

Hot tea smoked salmon with poached langoustine and a baby cress salad

Slow roasted foie gras and duck terrine with truffle crouton and celery confit

Lobster and crayfish cocktail with roasted onion croute

Pan fried scallops, Cromer crab ravioli and crisp bacon served with a sweet pea veloute

### MAIN COURSE:

Fillet of beef and wild mushrooms wrapped in lattice puff pastry  
crushed purple potato, chantenay carrots & baby leek  
Madeira jus

Best end of salt marsh lamb and confit of shoulder  
dauphinoise potato, baby spinach  
thyme jus

Roasted Barbury duck breast  
fondant potato, creamed savoy cabbage, roasted chestnuts  
spiced jus

Roasted loin of venison  
bubble and squeak rosti, spaghetti of beetroot and parsnip crisps  
game jus

### DESSERT:

A trio of chocolate fondant, vanilla bean ice cream, ginger shortbread

Chocolate cappuccino, white chocolate ice cream, coffee syrup

Warm treacle tart, orange posset, mead scented custard

Marmalade bread and butter pudding, candied fruits, sauce Anglaise