

Private Dining Party Menu

Chef's Appetiser

Starters

Chicken Liver Pate with Onion Marmalade and House Toast

Smoked Salmon Mousse, Cucumber, Norfolk Gin Gravlax and Crème Fraiche

Beetroot and Binham Blue Salad with Candied Walnuts

Crispy Salt Cod and Soft Cooked Quails Scotch Egg with Chorizo

Mains

Butternut Squash Risotto with Rocket and Watercress Salad

12 Hour Braised Beef Cheek with Colman's Mustard Cake, Carrots and Spinach

Pan Fried Breast of Chicken with Light Cream Sauce and Fondant Potato

Salmon Fillet on a Prawn and Mussel Seafood Risotto with Lobster Bisque

Desserts

Vanilla Panna Cotta with Raspberry and Meringue

Stoke Mill Smashed Brownie with Salted Caramel Ice Cream

Warm Blueberry Bakewell Tart with Vanilla Ice Cream and Blueberry Gel

A Selection of Fine Cheeses with Biscuits and Onion Marmalade

£35.00

**This Menu is Available Wednesday to Saturday for Lunch and
Wednesday to Friday for Dinner for Parties of 12 or more**

Must be Pre ordered

Not all food items are listed on the menu. If you have any allergies or dietary requirements, please ask a member of staff for full listings.