



Father's Day Menu

Sunday 19 June 2022

Starters

Creamy chicken pasta and spinach soup served with a freshly baked bread roll GFA

Cromer crab and prawn salad and Marie-Rose sauce with a freshly baked bread roll GFA

Chicken liver, thyme and Cognac paté with a classic Cumberland sauce and toast GFA

Local field mushroom stuffed with garlic and chive cream cheese, deep-fried in beer batter, over salad with roasted pepper mayonnaise V

Mains

Roast rump of beef

Loin of British pork

Norfolk turkey breast and stuffing

or

Our own nut roast V/VE

all served with Yorkshire pudding, butter-roasted potatoes and seasonal vegetables GFA

Our famous steamed steak and kidney suet pudding with new potatoes and seasonal vegetables

Pan-fried guinea fowl breast, dauphinoise potatoes with wild mushroom and tarragon cream sauce GFA

Pan-roasted fillet of wild sea trout, saffron potatoes, samphire, carrot pearls, chive beurre blanc and a rich fish cream reduction GFA

Wild mushroom, pistachio and Camembert wellington with roasted new potatoes, vegetables and parmesan cream V

Desserts

Sticky toffee apple pudding with salted caramel ice-cream

White and dark chocolate parfait with mint syrup and chocolate shards GFA

Lemon and raspberry cheesecake with mulled raspberries and vanilla ice-cream

Selection of cheese, biscuits, fruit and chutney GFA

Children's Roasts and Children's Menu available

Two courses £20.95

Three Courses £24.95

GFA = Gluten free available on request

V = Vegetarian

VE = Vegan