

The Banningham Crown
www.banninghamcrown.co.uk
Tel 01263 733534
2022
New Year's Eve Dinner Menu

Starters

- Marinated Beetroot and Grilled Goats Cheese (v)*
Marinated beetroot with rocket topped with warm goats cheese and balsamic glaze
- Homemade Duck Liver Parfait (gf)*
with orange and red onion marmalade and melba toast
- Harissa Spiced Butter Bean Falafel (ve)*
with red cabbage slaw
- Smoked Salmon and Prawn Tian (gf)*
Prawns and smoked salmon bound in a lightly spiced Marie Rose sauce on watercress
- Roasted Carrot and Cardamom Soup (gf)*
with leek and ricotta dumplings

Mains

- Medallions of Norfolk Venison (gf)*
served on celeriac mash with a port and cranberry jus
- Pan Roasted Breast of Chicken Stuffed with Sun Blush Tomatoes and Basil (gf)*
with boulangère potatoes and garlic and herb butter sauce
- Tempura Tofu (ve)*
on a sweet pepper risotto with vegan parmesan crisp
- Prime Sirloin Steak (gf)*
served with chunky chips, watercress salad and topped with a horseradish and parsley butter
- Grilled Fillet of Swordfish (gf)*
served on sauté potatoes with braised fennel and a duo of yellow and red pepper coulis
- Sweet Potato, Rosemary, Spinach and Goats Cheese Tart Tatin (v)*
with a rocket, cherry tomato and pickled red onion salad

Desserts

- Chocolate, Brandy and Cherry Torte*
served with cinnamon Chantilly cream
- Plum and Elderflower Crumble*
served with clotted cream and crème anglaise
- Duo of Lemon*
Lemon cheesecake served with lemon sorbet
- Vegan Chocolate Torte*
with mixed winter berries
- Chocolate Caramel Layered Mousse (gf)*
with homemade shortbread finger

(gf) Can be made gluten free, please ask. (v) Vegetarian (ve) Vegan

Party Poppers

Fresh Filter Coffee and Mints

Balloons

Two-courses £25.95

Three-courses £29.95