# Menu One

Duo of Seasonal Melon with Raspberry Coulis Egg, Prawn & Crayfish with Green Leaf Salad & Vinaigrette Dressing Minestrone Soup with Parmesan Cheese

\*\*\*\*

Roast Farm Fresh Crown Norfolk Turkey with Savoury Stuffing, Chipolata Sausage, Game Potatoes & Cranberry Sauce

Served with Market Day Vegetables

\*\*\*\*

Bramley Apple Tart with Custard Sauce Seasonal Fruit Salad with Ice Cream Toffee Pecan Roulade with Dairy Cream

\*\*\*\*

Coffee & Mints



# Menu Two

Carnival Cut of Seasonal Melon with Raspberry Coulis Oak Smoked Sliced Breast of Chicken Caesar Salad Cream of Tomato & Lentil Soup

\*\*\*\*

Roast Sirloin of Prime Norfolk Beef with Yorkshire pudding, Horseradish Sauce & Pan Jus

Served with Market Day Vegetables

\*\*\*\*

Cherry Pie Shortbread with Cream or Ice Cream Profiteroles with Chocolate Sauce & Ice Cream Bailey's Cream Brulee with Shortbread Biscuit & Cream

\*\*\*\*

Coffee & Mints



## Menu Three

Golden Melon Fan with Garden Berries Sauté of Mushrooms on a Bed of Rice with Tomato & Basil Sauce Cream of Celery Soup

\*\*\*\*

Roast Farm Fresh Norfolk Chicken with Savoury Stuffing, Bacon & Allumette potatoes

Served with Market Day Vegetables

\*\*\*\*

Lemon Meringue Pie with Cream Tipsy Sherry Trifle with Dairy Cream Selection of Cheese & Biscuits

\*\*\*\*

Coffee & Mints



# Menu Four

Golden Melon, Fresh Orange & Kiwi Platter Grilled Stuffed Mushrooms with Patna Rice, Cheese & Chive Sauce Cream of Lentil & Vegetable Soup with Toasted Sippets

\*\*\*\*

Roast Saddle of English Lamb with Apricot Stuffing & Pan Jus

Served with Market Day Vegetables

\*\*\*\*

Apple Strudel with Custard Sauce
Peach Melba
Fruits of the Forest Torte with Dairy Cream

\*\*\*\*

Coffee & Mints



## Menu Five

Delice of Seasonal Melon with Garden Berries Avocado, Pear & Greenland Prawns on Green Leaves with Mayonnaise Dressing Sauté of Broadland Mushrooms served with Patna Rice and Cheese & Bacon Sauce

\*\*\*\*

Oven Baked Breast of Chicken Confit Brie with Ribbons of Courgettes & Warm Tomato Coulis

\*\*\*\*

Caramel Meringue Soufflé with Dairy Cream Steamed Lemon Sponge Pudding with Custard Sauce Tuille Basket with Seasonal Fruits & Sorbet

\*\*\*\*

Coffee & Mints



# Menu Six

Seasonal Melon Rose with Cointreau Syrup
Terrine of Chicken Liver Pate with Chefs Chutney,
Hot Toast & Pettit Salad
Mediterranean Vegetable Soup

\*\*\*\*

Gently Poached Fillet of Loch Duart Salmon, Pastry Fleuron, Lobster Cream Sauce Topped with Prawns

Served with Market Day Vegetables

\*\*\*\*

Wild Blackberry & Apple Shortbread with Dairy Cream Caramel Crème with Vienesse Biscuit & Dairy Cream Lemon Cheesecake with Dairy Cream

\*\*\*\*

Coffee & Mints



# Menu Seven

Medley of Chilled Melon with Seasonal Fruits & Fruit Coulis Sauté of Broadland Mushrooms served with Patna Rice & Mild Stilton Sauce Fresh Pineapple & Prawn Salad with Marie Rose Dressing

\*\*\*\*

Roast Norfolk Duckling with Fresh Orange Sauce
Served with Market Day Vegetables

\*\*\*\*

Raspberry Brulee with Shortbread Fancie & Cream Apple and Garden Berry Tart with Custard Sauce Banoffee Roulade with Toffee Sauce & Ice Cream

\*\*\*\*

Coffee & Mints



#### Example of Dinner menu for Friday night

Rose of Seasonal Melon with Raspberry Coulis Terrine of Chicken Liver Pate with Chefs Chutney & Hot Toast Sauté of Broadland Mushrooms with Cheese Sauce & Savoury Rice Julienne Chicken Caesar Salad Golden Pea & Vegetable Soup

\*\*\*\*

Fried Fillet of Fresh Haddock with Sauce Tartare

Grilled Fillet of Lowestoft Plaice with Lemon & Parsley Butter

Three Cheese Omelette

Roast Leg of Local Lamb with Mint Sauce & Redcurrant Jelly

Braised Beef Steak topped with Jardinière Spring Vegetables

Grilled Gammon Steak with Fresh Pineapple & Tomato

Grilled 10oz Sirloin Steak Garni £8.95 extra

Vegetarian Choice: Roasted Vegetable & Wenslydale Bake

Served with: Market Day Vegetables

\*\*\*\*\*

Bramley Apple & Blackberry Crumble with Custard Sauce
Profiteroles with Chocolate Sauce & Ice-Cream
Lemon Cheesecake with Dairy Cream
Fresh Fruit Platter with Ice-Cream
Trio of Ice-Cream
Cheese & Biscuits



3 Courses £22.50 2 Courses £18.50

Coffee:£1.50