

# Norfolk Restaurant Week 2018

## Starters

Spicy carrot and sweet potato soup with basil oil, served with malted granary bread.

Wolterton lamb and apricot terrine, pickled vegetables and warm flatbread.

Smoked mackerel pâté with cucumber, poppy seed, chilli and coriander salad.

Leek, parsley and Wells Alpine cheese tart, served with a tossed green salad.

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## Main courses

Local pheasant breast wrapped in Parma ham, with roast butternut squash risotto, sage and onion gravy.

Salmon en croute, ginger and sultanas, wilted spinach and a lemon and white wine sauce.

Slow roast pork belly served with bubble and squeak and a red wine jus.

Autumn vegetable tagine with chickpeas, harissa and red pepper couscous.

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## Desserts

Bramley and prune frangipane tart with toffee apple sauce.

Sticky toffee pudding with vanilla ice cream and caramel sauce.

Cardamon rice pudding, pistachios and rose water.

Lemon pannacotta, poached pear and sablé biscuit.

Two courses for £18. Three courses for £23

*Food Allergies & Intolerances.*

*Please ask a member of staff if you have any concerns about the ingredients in our food.*