

Evening menu for parties

STARTERS

Seasonal soup V/GF

Served with homemade bread and butter

Mixed marinated olives

Home baked focaccia, olive oil and aged balsamic vinegar

Fresh water crayfish cocktail GF

Avocado puree, baby gem lettuce, confit tomatoes, sauce Marie rose

Honey glazed ham hock GF

Apple, mustard, parsnip, pickled mushrooms & dressed leaves

Fish Cake

Wilted spinach, herb veloute

Superfood salad V

Toasted seeds, sweet potato, avocado, kale, broccoli

MAINS

Pan seared breast of local chicken GF

Creamed mash, fine beans, broccoli, red wine jus

Beer battered cod

Hand cut or skinny chips, crushed peas, homemade lime tartare sauce

Sausage & Mash

Wilted greens, onion gravy

Smoked haddock and chive risotto GF

Poached egg

Grilled organic gammon steak GF

Pineapple, hand cut chips, crushed peas

Tart fine of warm potato salad V

Aubergine caviar, halloumi, coriander

Risotto

Binham blue cheese, pine nuts, wild mushrooms V GF

DESSERTS

Chocolate brownie

Mint chocolate ice cream, chocolate sauce

Sticky toffee pudding

Butterscotch sauce, vanilla ice cream

Crème brulee

Shortbread, berries

Selection of Caley Hall ice creams

Selection of fine Norfolk cheese, crackers, grapes, apple and sultana chutney, quince jelly

Norfolk Dapple Binham Blue Copy's cloud

For more information about food allergies and intolerances please speak to a member of staff.

£15.95 for 2 courses or £19.95 for 3 course