

Evening menu for parties

STARTERS

Seasonal soup, served with homemade bread and butter **V/GF**

Mixed marinated olives, home baked focaccia, olive oil and aged balsamic vinegar

Fresh water crayfish cocktail, avocado puree, baby gem lettuce, confit tomatoes, sauce Marie rose **GF**

Honey glazed ham hock, apple, mustard, parsnip, pickled mushrooms & dressed leaves **GF**

Fish Cake, wilted spinach, herb veloute

Superfood salad, toasted seeds, sweet potato, avocado, kale, broccoli **V**

MAINS

Pan seared breast of local chicken, creamed mash, fine beans, broccoli, red wine jus **V**

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, poached egg **GF**

Grilled organic gammon steak, pineapple, hand cut chips, crushed peas **GF**

Tart fine of warm potato salad, aubergine caviar, halloumi, coriander **V**

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 brûlée, shortbread, berries

Selection of Caley Hall ice creams

Selection of fine Norfolk cheese, Norfolk Dapple, Binham Blue, Copy's Cloud, crackers, grapes, apple and sultana chutney, quince jelly

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