

# NORFOLK RESTAURANT

Tuesday 18<sup>th</sup> - Saturday 22<sup>nd</sup> June 2019

## *Starters*

Spiced crayfish and prawn terrine  
mango relish, curry oil

Foie gras and duck liver parfait, walnut emulsion, pickled pear

Wye Valley asparagus  
cannellini bean and white onion purée, burnt hispi cabbage

Oak smoked salmon, orange gel  
soused cucumber, capers relish, gravadlax powder

## *Main courses*

Roasted free range chicken, sage confit leg  
English asparagus, king oyster, whipped potato, pan jus

Royal Estate Rump of lamb  
rösti potato, summer squash purée, garden beans, rosemary jus

Celeriac and Ratte potato gnocchi  
pickled trompettes, nettle pesto, crisp potato

Fresh dressed crab  
Scottish smoked salmon and trout rémoulade  
Jersey Royals and summer leaf salad

## *Desserts*

Bitter chocolate and salt caramel  
Lavazza expresso cream

Piña colada, mango and pineapple salsa

Strawberries and vanilla trifle  
sweet caviar, strawberry dressings, sugar tuile

Duttamor, Winslade, Trufflyn and Blue Monday  
apricot and ginger jelly, selection of artisan biscuits