



# NORFOLK RESTAURANT

*Tuesday 15<sup>th</sup> - Saturday 19<sup>th</sup> June 2021*

## STARTERS

Severn & wye smoked salmon and potted crab  
Sauce gribiche

Duck liver and foie gras parfait  
plum purée, charcoal brioche

Wye Valley asparagus  
poached egg, shaved truffle hollandaise

Carrot and pine nut parfait  
cauliflower, coronation aioli

## MAIN COURSES

Ballotine of free-range chicken, tarragon and shallot  
noisette potatoes, grilled asparagus, creamed leeks

Slow cooked rump of lamb  
grilled gem, butterbean purée, heritage carrots  
rosemary jus

Thyme gnocchi  
smoked spinach purée, charred squash, courgette, heirloom tomatoes, sauce vierge

Poached salmon  
crab cocktail, king prawns, gravadlax, smoked halibut  
Jersey Royals and summer leaf salad, preserved lemon salsa

## DESSERTS

Lavazza tiramisu, coffee cream, mascarpone  
biscotti crumble

Mango cheesecake  
pawpaw salsa, passion fruit cream

Selection of British cheeses  
rhubarb jelly and Peter's Yard mixed crispbreads

Chocolate lime tart  
clotted cream, chocolate crumble

*Menu subject to change*