

Special Occasion

Starters

Seared King Scallops
in Homemade Puff Pastry,
Creamed Leeks and Bacon.

Deep Fried Brie Fritters
with Pear and Apple Chutney.

Scottish Smoked Salmon
Herb Scone, Lemon Crème Fraiche

Mains

Crispy Breast of Duck
Orange and Ginger Glaze
Red Wine Jus.

Char grilled Prime Sirloin Steak
Brandy and Green Peppercorn Sauce.

Pan Fried Sea Bass Fillets
Croquette Potatoes, Chive Veloute
Topped with Crayfish Butter.

Vegetarian Spiced Grilled Polenta
Red Onion Marmalade Glazed with Binham Blue
Served with a Selection of Seasonal Vegetables and Potatoes.

Desserts

Classic Vanilla Crème Brulee

Tulle Biscuit.

Warm Dark Chocolate Fondant
Vanilla Ice Cream, Crushed Praline.

Sharp Lemon and Lime Cheesecake

Lemon Bark.

Coffee and Mints

£43.50 per person

For a Special Occasion

www.chef2dine4.co.uk

Contact us on 01603 560372 or 07890 209441