

# Special Occasion

## Starters

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

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Deep Fried Brie Fritters  
with Pear and Apple Chutney.

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Scottish Smoked Salmon  
Herb Scone, Lemon Crème Fraiche

## Mains

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

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Char grilled Prime Sirloin Steak  
Brandy and Green Peppercorn Sauce.

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

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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.

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Warm Dark Chocolate Fondant

Vanilla Ice Cream, Crushed Praline.

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Sharp Lemon and Lime Cheesecake

Lemon Bark.

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Coffee and Mints

**£43.50 per person**

For a Special Occasion

[www.chef2dine4.co.uk](http://www.chef2dine4.co.uk)

Contact us on 01603 560372 or 07890 209441