

Hot and Cold Canapés

8 per person

£11.00

A selection of Hot Canapés

Filo Prawns

Mini Yorkshire Pudding

Mini Steak Pies

Chicken Satay

Duck Spring Rolls

Vegetarian Spring Rolls

Mini Fish with Mushy Pea

A selection of Cold Canapés

Smoked Salmon Pin Wheels

Asparagus and Parma Ham Pin Wheels

Brie & Cranberry Mini Vol Au Vents

Prawn & Crayfish Bilinis

Mushroom Pate with Chutney Banquettes

Dinner Party Choices

Choose from two in each section and pre-order your choices

Starters

Smoked Chicken Caesar Salad

Cos Lettuce with Crispy Bacon and Garlic Croutons.

£14.00

Warm Goat Cheese Tart, Red Onion Marmalade Served with Balsamic

Dressing

£13.00

Chicken Liver and Bacon Parfait, Toasted Granary Bread and Pear
and Apple Chutney

£12.50

Vine Tomato, Avocado and Mozzarella Salad, Dressed with Basil Oil

£11.75

Cheese and Chive Soufflé, With Spiced Pear Salad

£13.00

Smoked Haddock and Herb Beignet, Sun Blushed Tomato and Olive Salad

£12.50

Sautéed Garlic Crevettes, In a Puff Pastry Shell with a Butter & Chive Sauce

£16.00

Pan Fried Scallops, Served with Chilli Jam and Lemon Crème Fraiche

£17.50

Warm Smoked Salmon and Mushroom Tartlet, Served with a Soft Poached Egg
& Hollandaise Sauce

£13.00

Norfolk Morston Mussels (Seasonal), White Wine, Fresh Herbs, Cream

Served with Thick Crusty Bread

£13.00

Deep Fried Maryland Crab Cakes, Chilli Dip Avocado and Coriander Salsa

£13.00

Local Cromer Crab and King Prawn Risotto, Parmesan Crisps

£14.00

Deep Fried Lightly Dusted Calamari Rings, Garlic Mayonnaise

£13.00

Warm Halloumi Spring Rolls, Yoghurt & Mint Dip

£12.50

Fish Main

Pan Fried Fillet of Sea Bass, Crayfish Butter, Crushed New Potatoes,
Creamy Leeks, Asparagus Tips

£30.50

Local Long Shore Cod, Wrapped in Parma Ham, Wild Mushrooms,
Feves Button Onions, Creamy Mash, Red Wine Jus

£32.00

Grilled Skate Wing, Herb Crust, Seasonal Vegetables, Caper & Prawn Butter

£30.50

Pan Fried Salmon Fillet Topped with Fresh Mussels and Calamari
Rings, Sauté Potatoes, Green Vegetables, Beurre Blanc Sauce

£29.50

Lobster Thermidor (Seasonal), Creamy White Wine Sauce, Topped
with Cheese & Glazed New Potatoes & Dressed Leaves

Whole Lobster

£55.00

Oven Baked Sea Bream Fillets, Topped with Sautéed King Prawns, Stir
Fried Spaghetti Vegetables, Tomato & Herb Salsa

£30.50

Meat Main

Crispy Half of Duck, Rosti Potato, Wilted Spinach, Brandy &
Peppercorn Sauce

£32.00

Slow Cooked Crispy Belly of Pork, Apple Compote, Creamy Mash,
Buttered Cabbage, Glazed Carrots, Cider Sauce

£29.50

Breast of Chicken with Crispy Bacon, Stuffed with Thyme & Spinach,
Sweet Roasted Peppers, Fondant Potato, Wilted Spinach, Red Wine Jus

£30.00

Classic Beef Wellington, Mushroom & Pate Duxelle, Dauphinoise
Potato, Green Beans, Baby Carrots, Red Wine Jus

£45.00

Slow Cook Beef in Red Wine, Bacon Lardons, Button Mushrooms,
Buttered Cabbage, Creamy Mash

£32.50

Chargrilled Steaks (8oz uncooked)

Sirloin - £41.00

Rump - £39.50

Fillet - £44.50

Skinny Chips, Onion Rings, Sauté Mushrooms

Pick a Sauce to Go with Your Steak - Red Wine, Peppercorn or Garlic

Butter

English Rack Of Lamb, Parsnip Mash, Roasted Root Vegetables,
Buttered Fine Green Beans, Port & Rosemary Jus

£33.00

Desserts

Vanilla Crème Brûlée, Tuilé Biscuit

£9.50

Oven Baked Apple Tart Tatin, Vanilla Ice Cream, Caramel Sauce

£9.50

Glazed Poached Pear in a Brandy Snap Basket, Warm Chocolate

Sauce, Caramel Ice Cream

£9.50

Hot Chocolate Fondant, Mixed Berries Warm Chocolate Sauce, Vanilla Ice Cream

£9.50

White Chocolate and Strawberry Cheesecake, Strawberry Couli, Whipped Cream

£9.50

Homemade Sticky Toffee Pudding, Warm Caramel Sauce, Vanilla Ice

Cream

£9.50

Hot Raspberry Souffle, Whiskey Soaked Raspberries, Whipped Cream

£9.50

Trio of Desserts, Glazed Lemon Tart, Warm Chocolate Brownie with Ice

Cream & Creme Brûlée

£10.50

Selection of Fine Assorted Cheeses, Cheese Biscuits, Grapes & Apple

£9.50

Coffee & Mints

£3.00