



St George's Day Menu

Saturday 21st April 2018

From 7pm

Starters

Brummie bacon cakes topped with a poached egg and dressed watercress
Potted crab with crusty farm house bread
Spring pea and mint soup with a toasted English muffin V
Double baked cheese soufflé V
Honey-glazed pork belly with apple purée

Mains

Spring chicken and thyme casserole
Smoked haddock on a bed of crushed new potatoes and wilted spinach, finished with a wholegrain mustard cream sauce
Chefs own game pie served with mashed potatoes
Classic toad in the hole served with Norfolk ale gravy and roast potatoes
All the above served with seasonal vegetables
Parsnip gnocchi with a parsley pesto V

Desserts

Toffee cream tart with Chantilly cream
Strawberry and white chocolate shortcake stack
Pear and rhubarb crumble with custard
Gin and tonic cheesecake with pouring cream
A selection of English cheeses with chutney, apple and biscuits

To Finish

Tea and homemade Mary Berry fork biscuits

£ 22.95 per head
Pre-order by the 16th April,
£10 non-refundable deposit required.

