**SET MENUS SUITABLE FOR GROUP BOOKINGS**

**Minimum group number 6**

**MENU ONE £20 PER PERSON**

**Starter**

Red onion and goats’ cheese tart; Slow roasted red onions in port and red wine topped with crumbled goats’ cheese in a flaky pastry case, served with balsamic dressed wild rocket.
Wild mushroom, spinach straddle, wrapped in flaky pastry and served with a rich Madeira sauce. (v)

**Main**

Roast Norfolk Chicken: Roasted Norfolk free range chicken in lemon and thyme, served on dauphinoise potato and pan-fried greens with a rich stock reduction.
Wild mushroom, spinach risotto topped with vegetable crisps (v)

**Dessert**

Crème Brulee: Chef’s own winter berry Brulee, with homemade shortbread biscuit and foraged flowers.

**MENU TWO £25 PER PERSON**

**Starter**

Pork apricot pistachio terrine: Chunks of Blakeney pork slow roasted with apricots and pistachio and sausage meat wrapped in smoked back bacon with toasted sourdough and hedgerow chutney.

**Main**

[Beef Bourginon](https://www.google.co.uk/search?client=firefox-b&dcr=0&q=beef+bourginon&nfpr=1&sa=X&ved=0ahUKEwiV1u6thu7ZAhWqKcAKHSU0AekQvgUIJSgB&biw=1600&bih=786): Traditional beef Bourginon different cuts of Cley salt marsh beef with a red wine sauce on kale mash potato with roasted root vegetables.

**Dessert**

Triple chocolate fudge brownie: Chef’s triple chocolate brownie with salt caramel drizzle and homemade vanilla seed ice cream.

 **MENU THREE £30 PER PERSON**

**Starter**

Smoked Scottish salmon: Smoked Scottish salmon, pickled cucumber, horseradish crème fraiche and tower bread.

**Main**

Duo of Gressingham duck: Confit of duck leg and pink duck breast, with a potato terrine, red and savoy cabbage and cherry jus.

**Dessert**

Sticky toffee pudding: Pudding served with date toffee sauce and butterscotch ice cream.