

# NEW YEAR'S EVE

## APPETIZERS

**Amuse-bouche and procecco.**

10

## STARTERS

### **Scallops**

Cauliflower puree, chorizo and crispy pancetta

12

### **Sea salt and rosemary Camembert to share**

Toasted focaccia bread

12

### **Longustine's**

Lemon, garlic and parsley butter

12

### **Slow cooked pork belly and bramley apple bon bons**

Apple and star anise puree and a black pudding crumb

9

### **Goats cheese and caramelised onion tart (Veo)**

Micro herb and pickled salad

9

### **Duck liver and brandy pate**

Warm sourdough bread and caramelised chutney

9.5

## MAIN COURSE

### **Chateaubriand for two**

Cherry vine tomatoes, wild mushrooms, pontneuf chips and bernaïse sauce

80

### **Rosemary and mint crusted rack of lamb**

Honey glazed chatenay carrots, greens, parmentier potatoes and a red wine jus

**For one 30**

**For two 55**

PTO



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## MAIN COURSE

### **Seabass**

Tarragon Crushed potatoes, roasted kohlrabi with a champagne and prawn sauce

24

### **Duck breast**

Fondant potatoes, sauteed parsnips with a berry jus

24

### **Chicken breast**

Celeriac fondant, sauteed wild mushrooms with a binham blue sauce

22

### **Chargrilled aubergine steak**

Triple cooked chips, spiced tomato chutney with a pickled vegetable salad

20

### **Thai spiced king prawn linguine**

Pak choi and chilli

20

## DESSERTS

### **Dark chocolate fondant**

Honeycomb and vanilla ice cream

9

### **Keylime pie**

Passionfruit sorbet

9

### **Tiramisu**

Vanilla mascarpone and spiced compote

9

### **Mango and coconut mousse**

Spiced gingerbread crumb

9

### **Norfolk only cheese board** 13

Caramelised onion chutney, artisan biscuits and grapes

