

# Norfolk Restaurant Week

## MENU

Roasted butternut squash and tomato soup with locally made granary bread and butter

Thai fish cakes, dressed leaves and sweet chilli sauce

Creamy leek and Stilton risotto (G/F)

Salad of sauté chicken livers with crispy bacon (G/F)

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Slow roasted belly of pork baked with a layer of apple under crispy crackling, mash and braised red cabbage, red wine jus (G/F)

Baked Melazane Parmigiana, topped with dressed rocket leaves and garlic bread

Smoked haddock, spinach and a poached egg, topped with hollandaise sauce with grilled tomato and sauté potatoes

Chicken Milanese, buttered Norfolk new potatoes, broccoli and jus

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Chocolate mousse with shortbread biscuit

Pannacotta and red fruit coulis (G/F)

Blackberry and apple crumble with custard

Apricot and cherry upside down pudding

£15 – 2 courses / £20 – 3 courses