



Menu Options 2018

Please find below three example menu options for 2018.

£25	£30	£35
Celeriac and horseradish soup with celeriac crisps	Ballotine of ham hock celeriac remoulade, black pudding, pickled vegetables	Lobster ravioli roasted fennel and lobster bisque
Saffron cured Pollock with pancetta & chick pea stew	Braised shin of beef oxtail crepernet, spinach roasted red onion, braised bunch carrot	Roast loin of venison confit Savoy cabbage, Anya potatoes, butternut squash puree, roasted butternut squash shallot and port jus
Coffee crème brûlée with amaretto biscuits	Vanilla pannacotta topped with raspberry jelly, spiced poached pear, almond tuille	Blackberry and frangipane tart Brandy snap basket, malted milk ice cream

We are happy to accommodate for any changes or vegetarian options or further dietary requirements.

This menu does not include room charge, service charge, coffee or drinks.

Drinks can be offered by the bottle or at a rate per guest included.

We can also offer the following canapé options:

- **Onion bahjis with mango sauce**
- **Duck rilette bon-bon**
- **Stem ginger brownie**
- **Duxelle tartlet**
- **Salmon fishcakes**

For more information please call the Norfolk Club – 01603 626767

January 2018

