

## 2 COURSES FOR 55 3 COURSES FOR 65

Glass of Laurent-Perrier Héritage Brut Champagne 27.5

### **STARTER**

#### Shellfish Cocktail

Pacific King Prawns, Devon Crab, Cucumber, Avocado, Gem Lettuce (437Kcal)

## Loch Duart Salmon Tartare

Avocado Cream, Lime, Soudough Crisps (269Kcal)

# Poached English Asparagus

Spenwood Emulsion, Hazelnut, Dukkah (V) (438Kcal)

# Aged Lake District Farm Beef Fillet Tartare

Cured Egg Yolk, Matchstick Potatoes (301Kcal)

### Parmesan Risotto

Caramelised Leek, Morel, Spring Truffle, Wild Garlic Oil (514Kcal)

## **SUNDAY ROAST**

Norfolk Black Leg Roast Chicken (1375Kcal)

Slow Roasted Lake District Farm Sirloin of Beef (1502Kcal)

Suffolk Pork Rack (1450Kcal)

All served with:

Yorkshire Pudding Horseradish Roasted Potatoes Seasonal Vegetables

### **MAIN COURSE**

### Grilled Loch Duart Salmon

Hispi Cabbage, White Wine Sauce with Roe, Chives & Lemon (850Kcal)

### Tomato Tart Fine

Crushed Trombetta with Spenwood Cheese, Poached Courgette Flower, Tomato & Olive Essence (Ve) (1419Kcal)

#### Gnocchi Parisienne

Spring Vegetables, Morels, Cashew, Parmesan (V) (716Kcal)

## **DESSERT**

# Upside Down Apricot Tart

Vanilla Ice Cream Mascarpone Chantilly (V) (512Kcal)

Strawberries & Lemon Verbena Meringue (V) (232Kcal)

### Crêpe Suzette Flambéed at the Table

Vanilla Ice Cream (334Kcal) £10 supplement

#### Selection of Seasonal Cheeses

Truffle Honey, Peter's Yard Crackers, Raisin & Walnut Bread (592Kcal)

£9 supplement



