



Links Hotel
Fathers Day Lunch Menu

Sunday 18th June 2017

Starters

Pea and Asparagus Soup
Croutons, minted crème fraîche

Terrine of Chicken and Duck
Orange and apple salad, port reduction, toasted walnut bread

Bruschetta of Onion and Garlic Mushrooms
Crumbled blue cheese, poached egg, chive oil

Smoked Haddock and Salmon Fishcake
Caper, fine beans and cucumber, sauce vierge dressing

Traditional Prawn Cocktail
Mary rose sauce, buttered brown bread

Parma Ham and Goats Cheese Curd
Seared Norfolk Asparagus, pine nut salad, balsamic reduction

Mains

From the Carvery

Roast 21 Day Aged Sirloin of Beef

Roast Norfolk Cockerel
Onion, lemon and sage stuffing

Roast Leg of Norfolk Lamb

With a choice of

Roast Potatoes
Roast Root Vegetables
Broccoli Cheese
Buttered Carrots and Sugar Snap Peas

From the kitchen

Slow Roast Belly of Pork
Spring onion mash, roasted roots, apple sauce, grain mustard sauce

Fillet of Hake
Local asparagus, crab, potato fondue, mashed peas

Red Onions, Sweet Potato and Leek Pastry
Mixed pulses and artichoke cassoulet, seared asparagus



Desserts

Warm Pear and Almond Tart

Toffee sauce, vanilla ice cream

Salted Caramel and Chocolate Torte

Peanut butter ice cream, chocolate sauce

Lemon and Lime Posset

Orange and Poppy seed shortbread

Vanilla and White Chocolate Cheesecake

Berry compote and sauce, toasted meringue

Coconut and Rum Jelly

Pineapple sorbet, toasted coconut and almonds

Rhubarb and Custard Sundae

Rhubarb compote, set custard, crumble biscuits, vanilla ice cream, chantilly cream, marshmallows

Norfolk and British cheese board

Smoke Dapple, Binham Blue, Somerset Brie
Apple and sultana compote, celery, grapes and biscuits

TO FINISH

Freshly brewed Coffee

With Mints