

Links Hotel Easter Lunch Menu

Sunday 1st April 2018

To Start

Roasted Tomato and Red Pepper Soup

Chunky pesto, croutons

Parfait of Chicken Livers

Red onion and plum chutney, toasted brioche

Warm Spiced Scotch Egg

Piccalilli garnish, mint and cucumber salad, Cumberland sauce

'Crispy' Goujons of Plaice

Tartare sauce, mashed peas

Tian of Prawn and Poached Salmon

Baby gem lettuce, pickled cucumber, Marie Rose sauce

Twice Baked Blue Cheese and Walnut Soufflé

Mushroom, beetroot and sun blushed tomato salad, truffle oil dressing

Main Course

From the Carvery

Roast Local Sirloin of Beef

With Yorkshire pudding

Roast Duo of Bird

(Cockerel and Duck)

Sage, onion and citrus stuffing

Roast Leg of Norfolk Lamb

Infused with rosemary, honey and cracked black pepper

With a choice of

Roasted Potatoes

Roast Beetroot, Parsnip and Sweet Potato

Broccoli and Stilton Cheese

Buttered Cabbage, Bacon and Leeks

Herbed Carrots

From The Kitchen

Slow Confit Belly of Pork

Spring onion mash, roasted roots and apple, cider sauce

Pan Fried Fillet of Bream

Smoked haddock and potato cake, confit fennel, pea cream sauce

Steamed Cod Loin

Wrapped in smoked salmon, baby potatoes, leek and spinach fondue

Curried Lentil, Chick Peas and Butternut Squash Stew

Wild and basmati rice, coriander and mango salad

Dessert

Warm Rhubarb and Almond Sponge

Homemade vanilla custard, fig ice cream

Vanilla and White Chocolate Cheesecake

Blackcurrant sorbet, toasted meringue, sauce anglaise

Salted Caramel and Chocolate Torte

Honeycomb pieces, chocolate ganache, orange gel

Forest Berry Panna Cotta

Fresh berries and sauce, rum and ginger bread sponge

After Eight's Sundae

Chunky After Eight's pieces, Chantilly cream, vanilla ice cream, chocolate sauce and mint syrup, mini marshmallows

Pineapple Jelly

Mango sorbet, kiwi and passion fruit salsa, coconut tuile

Norfolk and British Isle Cheeses

Fruit chutney, celery, grapes and biscuits

To Finish

Coffee and Mints



Menu correct at time of publishing but may be subject to changes due to market forces