

Links New Years Day Lunch 2018

To Start

Roasted Carrot and Coriander Soup
Cumin crème fraîche

Parfait of Chicken Livers
Red onion and plum chutney, toasted brioche

Spiced Lamb Kofta
Mint salad, cucumber and yoghurt dressing, mini pitta bread

‘Crispy’ Goujons of Plaice
Tartare sauce, mashed peas

Tian of Prawn and Poached Salmon
Baby gem lettuce, pickled cucumber, Marie Rose sauce

Grilled Goats Cheese and Sticky Onion Marmalade
Olives, croutons and sun blushed tomatoes salad, walnut dressing

Mains

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 Root Vegetables

Broccoli and Stilton Cheese

Sticky Red Cabbage, Sultanas and Cranberries

Buttered Carrots and Peas

From the kitchen

Slow Confit Belly of Pork

Spring onion mash, roasted beetroot and apple, cider sauce

Pan Fried Fillet of Bream

Herbed potato cake, fricassee of bacon and peas, tomato and dill sauce

Steamed Cod Loin

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

Chilli Vegetable and Beans Stew

Wild and basmati rice, coriander and mango salad

Desserts

Ginger and Almond Pudding

Golden syrup custard, strawberry preserve

Vanilla and White Chocolate Cheesecake

Raspberry compote and sauce, toasted meringue

Delice of Black Forest Gateaux

Cherry sorbet and gel, chocolate sauce, macaroon

Passion Fruit and Mango Panna Cotta

Kiwi salsa, spiced bread biscuit

Rocky Road Sundae

Chunky brownie pieces, vanilla ice cream, Chantilly cream, chocolate sauce, marshmallows and maltesers

Pineapple Jelly

Coconut sorbet, coconuts tuile biscuit

Norfolk and British Isle Cheeses

Fruit chutney, celery, grapes and Biscuits

3 Course Lunch £21.95 per person

Menu correct at time of printing but subject to changed due to market forces