

Links New Year Day Lunch 2019

To Start

Wild Mushroom and Truffle Soup
Croutons, flaked smoked chicken

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

Terrine of Ham Hock and Pancetta
Piccalilli garnish, apple salad, onion bread

Smoked Haddock and Spring Onion Fishcake
Soft poached egg, sauce vierge

Salad of Prawn and Salmon Cocktail
Baby gem lettuce, Marie Rose sauce, buttered wholemeal bread

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 Local Duckling
Sage, Orange and Onion Stuffing

Roast Leg of Norfolk Lamb
Infused with Rosemary, Honey and Cracked Black Pepper

With a choice of

Roast Potatoes
Roasted Root Vegetables
Cauliflower and Broccoli Cheese
Winter Cabbage and Leeks
Buttered Carrots and Sugar Snap Peas

From the kitchen

Slow Confit Belly of Pork
Spring onion mash, roasted root vegetables, apple purée, cider sauce

Pan Fried Fillet of Bream
Potato cake, roasted fennel, prawn and chive butter sauce

Cajun Spiced Supreme of Salmon
Roasted cauliflower, spiced freekeh salad, caper dressing

Tart of Roasted Beetroot, Butternut Squash and Pumpkin Seed
Tenderstem broccoli, cheesy mash, chive butter sauce

Desserts

Ginger and Coconut Pudding
Golden syrup custard, strawberry preserve

Coffee Cheesecake
Toffee puree, poached raisins, toasted marshmallow

Orange and Chocolate Torte
Chocolate sauce, orange purée, crumbled honeycomb

Winter Berry 'Mess'
Crumbled meringue, berry sauce

Double Chocolate and Waffle Sundae
Waffle pieces, double chocolate ice cream, Chantilly cream, chocolate sauce, mini marshmallows

Orange Jelly
Champagne sorbet, pistachio macaroon

Norfolk and British Isle Cheeses
Fruit chutney, celery, grapes and biscuits

3 Course Lunch £22.95 per person

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