

New Year's Eve £80 per guest

On Arrival

Glass of prosecco Focaccia, whipped butter

Grazing

Smoked oxtail croquette, BBQ slaw, wholegrain mustard aioli GF DF

Small Plates

Seared scallops, cauliflower, raisin & caper dressing GF DF

Mains

Baked herb-crusted cod, Brancaster mussel & saffron broth, salt cod croquette, caviar GF
Venison loin, truffle pomme dauphine, red cabbage purée, creamed cabbage,

juniper berry

Palate Cleanser

Lemon sorbet, prosecco & mint GF DF

Dessert

White chocolate & orange delice, passionfruit sorbet, almond tuile GF N

Mrs Temples Norfolk cheese, fig & cider chutney, frozen grapes, crackers GFA

To Finish

Coffee & truffles GF