

New Year's Eve £80 4 course, live band & fizz at midnight

Snacks

Goats cheese & truffle tartlet GFA V Ox cheek bon bon, horseradish cream

Small Plates

Norfolk staithe smoked salmon, fennel & dill salad GF DF Ham hock terrine, pickled mushrooms, mushroom ketchup, toast GF DF Jerusalem artichoke & truffle velouté, sourdough GFA VG

Mains

Norfolk beef fillet, potato press, heritage carrots, jus GF Cod fillet, Brancaster mussel chowder, sea vegetables, herb oil GF Winter squash ravioli, champagne butter sauce, Calvo Nero V VGA

Desserts

Black forest trifle, Kirch cherry syrup Banana loaf, caramelised banana, rum sauce GF Norfolk cheese, tracklements GFA

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free A Available N Contains Nuts
Please let a team member know of any allergies or dietary requests
A discretionary service of 10% will be added to your table and is split evenly amongst the team