



1st May

Fig and goat's cheese tart, watercress, French dressing (v)

Confit duck, roasted beetroot, baby carrots, grapes, parsley sauce

Rosemary, garlic and tomato stuffed Portobello mushroom (v)

Chocolate fondant, clotted cream ice cream, chocolate sauce



Formal Hall Tuesday 4th May

Country pâté, baguette crisps, frisée lettuce, Dijon mustard dressing

Perroche goat's cheese, red chicory, pink grapefruit, toasted hazelnut, rapeseed oil

Norfolk corn fed supreme of chicken, pea, mint & broad bean risotto, roasted vine cherry
tomato

Creamy leek & gruyere croustade (v)

Sticky upside down apple tart, blackcurrant ice cream



Formal Hall Tuesday 8th May

Confit of salmon, pickled apple, ginger crème fraiche

Wild mushroom & watercress soup

Pan seared sirloin steak, port sauce, herb roasted potato, carrot and swede mash

Greek feta, sun blush tomato, kalamata olive tartlet, basil dressing, herb roasted potato,
carrot and swede mash

Black forest roulade served with Chantilly cream and kirsch cherries



Formal Hall Tuesday 15th May

Prosciutto and rocket crostini, pineapple gel, pickled shallot

Gazpacho, golden cherry tomatoes, basil oil (v)

Corn fed Norfolk chicken breast, sweet potato puree, grilled plum tomato, Carolina gold
barbecue sauce

Griddled Halloumi, sweet potato puree, grilled plum tomato, Carolina gold barbecue sauce (v)

Almond and blackcurrant cake, amaretto cream, blackcurrant coulis



Formal Hall Tuesday 22nd May

Lemon and tarragon marinated chargrilled chicken, lamb's lettuce, Stoke's piccalilli

Watermelon, feta, red onion and mint, extra virgin olive oil (v)

Rump steak, garlic and rosemary parmentier potatoes, grilled aubergine, rocket and parmesan, beef jus

Grilled polenta, garlic and rosemary parmentier potatoes, grilled aubergine, rocket and vegetarian parmesan, sauce vierge (v)

Vanilla baked cheesecake, raspberry jam, fresh raspberries



Formal Hall Friday 25th May

Goats cheese, beetroot puree, olive tapenade, shallot oil, micro celery

Dingley dell loin of pork, butternut squash and apple puree, griddled asparagus, peppercorn cream sauce

Shitake mushroom and spinach filo tart, butternut squash and apple puree,
Griddled asparagus, peppercorn cream sauce (v)

Chocolate coffee delice, hazelnut praline, caramel



Formal Hall Tuesday 29th May

Pigeon breast, sweetcorn puree, sweetcorn, popcorn, radicchio, raspberries

Sweetcorn fritters, chilli jam, baby watercress (v)

Mojo marinated salmon fillet, crushed new potatoes, vine cherry tomatoes, French beans

Leek and gruyere quiche, crushed new potatoes, vine cherry tomatoes, French beans (v)

Tarte tatin, vanilla ice cream, toffee sauce



Formal Hall Tuesday 5th June 2018

Smoked duck, fig, apple & baby water cress salad

Parsnip veloute, crispy shallot

Treacle glazed ribeye of beef, pomme Anna, spring vegetables, roasted bone sauce

Sweetcorn pancake, melted mature cheddar, arugula, spring vegetables

Salted caramel mille Feuille, Gingerbread Coulis