The Norfolk Mead
HOTEL • SPA • VENUE

A LA CARTE MENU - MOTHER'S DAY
£48.50 PER PERSON

BREAD

Norfolk Crunch Granary & Lacons Ale Roll with Salted Butter
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FIRSTS

Leek, Wild Garlic & Baron Bigod Soup, Garlic Croutons, Potato Dumplings, Leek Oil
Smoked Salmon & Mackerel Roulade, Confit Lemon Ricotta, Pickled Samphire, Pea Crisp
Braised Lamb Belly, Red Pepper Hummus, Cavolo Nero, Dukkha Crumb, Pickled Red Cabbage, Harissa
Prawn & Crayfish Stack, Marie Rose Dressing, Cucumber, Tomato, Baby Gem Lettuce, Avocado Yoghurt
Chicken Liver Pâté, Roasted Garlic Emulsion, Curried Peach Chutney, Pancetta Salad, Thyme Cracker
Gorgonzola, Artichoke & Brassica Top Tart, Broccoli & Almond Purée, Artichoke Crisps, Pickled Pear

SECONDS

Rump of Beef, Roast Potatoes, Carrot Purée, Seasonal Vegetables, Yorkshire Pudding, Red Cabbage, Gravy
Pork Loin, Roast Potatoes, Carrot Purée, Seasonal Vegetables, Sage & Onion Stuffing, Red Cabbage
1/4 Chicken, Roast Potatoes, Carrot Purée, Seasonal Vegetables, Chestnut Stuffing, Red Cabbage, Gravy
Sea Bass, Curried Cauliflower, Raisins, Almonds, Pickled Apple, Tarka Dhal, Crab Cake, Lime Yoghurt
Sea Trout, Purple Sprouting Broccoli, Smoked Haddock Croquetas, Sweetcorn Chowder, Pickled Mussels
Celeriac, Manchego & Mushroom Filo Parcel, Carrot Puree, Salsify, Pickled Carrot, Mushroom & Soy Sauce

THIRDS

Strawberry & White Chocolate Parfait, Almond Cake, Mini Doughnuts, Strawberry Gel
Chocolate Brownie, Hazelnut Dulce de Leche, Vanilla Ice Cream, Chocolate Fudge Sauce
Treacle Tart, Ginger Bread, Clotted Cream Ice Cream, Poached Apricots, Brandy Snap
Crème Brûlée, Poached Rhubarb, Norfolk Crunch Cake, Honeycomb Ice Cream, Tuile Biscuit
Affogato - Vanilla Ice Cream, Double Espresso, Amaretti Biscuit
Ice Cream/Sorbet Selection
English Cheese Board, Curried Peach Chutney, Grapes, Celery, Multiseed Crackers (£5.00 Supplement)

Tea & Coffee Served with Raspberry Pâté Du Fruit & Fruit & Nut Chocolate Fudge