

DINNER MENU

STARTERS

rillettes of smoked mackerel, soured vegetables, toasted bread

wild brown trout, cauliflower, almonds, fishcake

quail breast, wild mushrooms, hazelnuts, sweet shallot puree

slow cooked Berkshire pork belly, apple and red cabbage

MAIN COURSES

brill fillet, ratte potatoes, Congham garden vegetables nage

rump of lamb, aubergine, couscous, garden rosemary sauce
*chef specially recommends the Cloudy Bay, Pinot Noir, Marlborough 2009
to accompany the rump of lamb*

roast Aylesbury duck breast, garden turnips, Savoy cabbage, savoury granola

fillet of sea bream, new potatoes, spinach, warm shellfish dressing

each of our main courses are accompanied by vegetables as described

we are happy to provide a side dish of vegetables on request

DESSERTS

Congham Hall garden verbena panna cotta, marinated strawberry salad,
strawberry sorbet

vanilla crème brûlée, cherry sorbet, shortbread

dark chocolate saba Queen cake, crème Anglaise, raspberry sorbet
(please allow ten minutes)

poached orchard pear, pain perdu, chocolate sauce

a selection of four English cheeses of your choice with traditional accompaniments

try all ten cheese for £7.50 supplement

'Beauty and the Beast'

a measure of both Glenmorangie and Ardbeg Whisky
accompanied with Binham Blue and Roquefort cheeses
£8.00 supplement

cheeses taken as an extra course £9.00

*if you would prefer something lighter,
we regularly make our own ice creams and sorbets*

~~*

two courses £37.50 per person
three courses £42.50 per person

coffee and petit fours £5.00

filter, cappuccino, espresso or decaffeinated coffee
a selection of teas and infusions

all prices include VAT and service charges are not added to your account