



GOSFIELD HALL

Starter

Burrata, Prosciutto, Roast Peach
Hazelnuts, Rocket, Aged Balsamic

Grilled Mackerel
Herb Labneh, Pickled Rhubarb, Chive Oil

Confit Duck Rillettes
Orange & Thyme Glaze

Smoked Cod Potato Cake
Poached Egg, Tenderstem Broccoli, Bearnaise Sauce

Confit Belly of Pork
Maple Syrup, Black Pudding & Oat Cake Crumb, Apple & Ginger Salad

Chilled Norfolk Crab Salad
Lemon & Dill Crème Fraiche, Cucumber, Pea Shoots

Roasted Baby Beetroots, Colston Bassett Blue Cheese (V)
Candied Walnuts, Watercress, Whole Grain Mustard Dressing

Lemon Capel Mushroom Carpaccio Terrine (Ve)
Toasted Sourdough, Purple Shiso, Herb Oil

Charred Asparagus Tips (Ve)
Spiced Quinoa, Pickled Vegetables, Coriander, Mint

Dietary requirements will be catered for where possible but please note not all dishes may be able to be prepared to cater for each allergen.



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Main course

Lamb Cutlets

Marinated in Mint Yoghurt, Broad bean & smoked pancetta cassoulet

Butter-Roasted Monkfish

Wilted Rainbow Chard, Curried Hollandaise (served on the bone)

Pan Fried Duck Breast

Duck Confit Potatoes, Cauliflower Purée, Wild Garlic & Port Jus

Pan Fried Sea Bream

King Prawns, Crushed New Potatoes Asparagus & Lemon Beurre Blanc

Fillet of Beef Wellington

Mushroom & Chicken Parfait Duxelles, Madeira Cream

Wild Mushroom, Chestnut & Thyme Pithivier (Ve)

Pomme Purée, Agave Nectar Roasted Roots

Homemade Rigatoni Pasta (V)

Broad Beans, Haricots Verts, Basil, Pine Nuts, Ricotta Salata

Miso Glazed Aubergine (Ve)

Stir Fried Broccoli and Pak Choi, Ginger Sesame Dressing

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Desserts

Basque Cheesecake

Ginger Crumble, Cherry Compote, Seed Praline

Chocolate & Beetroot Tart (Ve)

Sunflower Seed Cream, Raspberry Sorbet, Spiced Honeycomb

Red Wine Poached Strawberries

Strawberry Puree, Toasted Marshmallow, Pink Peppercorn Shortbread,
White Chocolate Ice Cream

Cherry Bakewell (Ve)

Cherry Purée & Vanilla Soy Ice Cream

Salted Caramel Pecan Tart

Clotted Cream, Vanilla Syrup

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