



# MENU

## STARTERS

### **Tian of Cromer Crab**

**With avocado mousse and a fennel and samphire salad**

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### **Ham Hock Persillade**

**With piccalilli and melba toast**

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### **Watercress Soup**

**Topped with sourdough croutons and wild garlic crème fraîche**

## MAIN COURSE

**Herb Stuffed Ballotine of Free-Range Local Chicken**

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### **Pan Seared Cod**

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**Layered Ratatouille Tartlet with Basil and Thyme**

**All served with a roasted red pepper sauce**

**Minted new potatoes**

**Sautéed rainbow Swiss chard**

**Leeks and broad beans**

## DESSERT

**Gooseberry and Elderflower Sorbet**

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**Rhubarb Crème Brûlée**





# MENU A TASTE OF GREECE



## To Start

Greek Olives

Tzatziki, Taramasalata and Hummus

Bite-sized pieces of toasted flat-bread and crudité

Chargrilled Halloumi

Kolokithokeftedes (Courgette Balls)

Keftedes Arni (Lamb Meatballs)

Whitebait with Aioli Dip

## Main Course

Garlic and Chilli Prawns

Confit Octopus – Slow Cooked with Onions and Tomato

Fried Calamari with Lemon and Black Pepper

Spinach and Feta Spanakopita

Pork and Chicken Souvlaki

Warm Potato Salad with Fresh Herbs

Classic Greek Salad

Flatbreads

## To Finish

Lemon and Elderflower Polenta Cake

With Greek yoghurt and berries

