



the hoste

New Years Day Lunch Menu

To Start

Soup of the day (please ask regarding allergens)

Or

Chicken & duck liver parfait, Cumberland sauce, toasted brioche (m,g,e,su,e)

Or

Dressed Cromer crab, avocado, plum tomato, lime (m,mu,cr,g)

Or

Open tartlet of goat's cheese, red onion marmalade, roquette & balsamic (g,su,m)

Or

Locally smoked salmon & prawn salad, baby gem, fine beans,
pink grapefruit & shallot dressing (f,cr)

To Follow

Roast sirloin of Norfolk beef, Yorkshire pudding, roast potatoes, seasonal vegetables, gravy
(m,g,c,su)

Or

Roast loin of Great Ryburgh pork, apple puree, roast potatoes, seasonal vegetables, gravy
(m,g,c,su)

Or

Breast & thigh of maze-fed chicken, champ mash, buttered cabbage & peas,
woodland mushroom (m,c,su)

Or

Fruit and nut roast, herb & cheese gratin, roast potatoes, seasonal veg, gravy (n,g,m)

Or

Supreme of Loch Duart salmon, crushed new potatoes, butter spinach, butter sauce, Cromer crab
(m,c,f,cr)

To Finish

Lemon cheesecake, passion fruit curd, mango sorbet (m,g,e)

Or

Sticky toffee pudding, butterscotch sauce, vanilla ice cream (m,e,g)

Or

Iced chocolate parfait, kirsch cherries, mint (m,e,g,n)

Or

Cambridge burnt cream, ginger shortbread (m,e,g)

Or

Norfolk & British Isles cheese board, apple & date chutney, biscuits, grapes
(su,m,g,n)

£50 per person