

## DINNER MENU - December 2018

### TO START

<b>Soup of the day</b> freshly made with homemade roll	£7
<b>Brancaster mussels</b> garlic & parsley white wine sauce, warm crusty bread. Main with fries	£9/£16
<b>Brancaster oysters</b> deep fried, Bloody Mary or natural	£2.5 each
<b>Three seared king scallops</b> bacon jam, burnt apple purée, crispy leek & parmesan crisp	£15
<b>Roasted garlic and tarragon gnocchi (V)</b> Squash purée, roasted root vegetables, tarragon foam	£7
<b>Seared pigeon breast</b> celeriac purée, barley celeriac crisp, thyme jus	£9
<b>Goats cheese &amp; horseradish panna cotta</b> beetroot crisps, beetroot gel, pickled beetroot, watercress emulsion	£11
<b>Mushroom arancini with truffle (V)</b> textures of mushroom, parmesan	£10

### TO FOLLOW

<b>Pan roasted loin of venison</b> truffle creamed potato, buttered kale, butternut squash purée, crispy shallot, pickled blackberry jus	£24
<b>Fillet of beef</b> artichoke purée, spinach, horseradish dauphinoise, truffle gel, wild mushroom cream sauce	£32
<b>Confit duck leg</b> parsnip and vanilla purée, sautéed kale, roasted beetroot, red wine sauce	£21
<b>Fillet of line-caught sea bass</b> celeriac purée, green beans with bacon and shallots, braised endive, red wine sauce	£24
<b>Pancetta wrapped monkfish</b> roasted autumn vegetables, cherry tomatoes, tomato velouté	£24
<b>Cauliflower spinach and tofu bake (VE)</b> bean cassoulet, fresh vegetables	£17
<b>Slow cooked pork belly</b> chorizo croquette, celeriac purée, carrots, red wine jus	£20
<b>Fillet of brill</b> saffron crushed potatoes, spinach, crab bisque	£25

### MENU EXTRAS

creamed potato, hand cut chips, French fries, baby leaf salad, seasonal vegetables, buttered spinach	£4 each
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(V) = vegetarian (VE) = vegan (VEO) = vegan option available (GFO) = gluten free option available

### TO FINISH

<b>Rose wine jelly</b> The Hoste fruit salad, orange sorbet	£8
<b>White chocolate and cherry cheesecake</b> pistachio ice cream	£8
<b>Pear and mincemeat crumble (VEO, GFO)</b> cinnamon ice cream, vanilla sauce	£8
<b>Raspberry and Grand Marnier parfait</b> vanilla sponge base, mango and raspberry coulis, sugar shard	£8
<b>Chocolate fondant</b> mint ice cream, marinated strawberries	£8
<b>Selection of Norfolk &amp; British Isle cheeses</b> toasted walnuts, grapes, apple & date chutney, biscuits	£11
<b>Selection of ice cream &amp; sorbets</b> chocolate, strawberry, Baileys, vanilla (please ask for additional choices)	£2.5 scoop
<b>Selection of petit fours</b> honey & pink pepper madeleine, chocolate & almond rocher, dark cherry & brandy truffle, pistachio biscotti, white chocolate fudge	£7

### SUNDAY LUNCH

#### A delicious two or three course lunch

Why not join us at The Hoste for a locally renowned Sunday lunch; perhaps it is a special occasion, or that time when you simply do not wish to spend all morning in the kitchen and would rather enjoy your time with a walk along the nearby beach, and then being cooked for.

Every Sunday we have two locally sourced meats available as well as delicious vegetarian and vegan alternatives allowing you to accommodate for all the family. There will be seven options per course.

Our kitchen team endeavor to bring you dishes featuring ingredients sourced from North Norfolk whenever possible and our menu draws inspiration from local producers, products and suppliers.

Some dishes and dressings may contain nuts so please inform us if you have a nut or any other allergy.

We are unable to list all the ingredients in every dish, however our team will be happy to advise on any dietary or other personal requests. Many of our dishes are already gluten free so please do ask your server

A discretionary 10% service charge will be added to your bill, which is shared between all our staff.

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