



WSS Festive Menu 2017

(1st - 23rd December)



TO START

Assiette of Smoked Salmon; Smoked Salmon Mousse, Charred Smoked Salmon,
Crispy Smoked Salmon Fish Cake, Citrus Vinaigrette

Warm Duck Roulade, Figs, Roasted Shallot Puree,
Homemade Granola & Clementine Salad

Our Farm Roasted Celeriac, White Onion & Thyme Veloute,
Toasted Pine Nuts, Sage Crumb

Crispy Spiced Crab Cake, Mango Salsa, Lemon Aioli, Charred Baby Gem

MAINS

Chargrilled 28 Day Aged Sirloin, Caramelised Shallot Puree,
Fondant Potato, Our Farm Baked Beetroot, Wild Mushroom & Beef Cheek
(£2.50 Supplement)

Norfolk Black Turkey Ballotine, Caramelised Onion,
Our Farm Salt Baked Celeriac, Duck Fat Potatoes, Crispy Pancetta,
Savoy Cabbage, Tarragon Jus

Chorizo Roasted Cod, Watercress & Pecorino Risotto,
Buttered Leeks, Shellfish Beurre Blanc

Our Farm Roasted Butternut Squash with Chestnuts, Savoy Cabbage
Bubble & Squeak, Soft Poached Egg, Sautéed Baby Spinach

TO FINISH

Hazelnut & Dark Chocolate Fondant, Salted Caramel Puree,
Vanilla Ice Cream

Mrs Smith Christmas Pudding, Blood Orange Custard, Pistachio Snow

Norfolk Cheeses; Norfolk Dapple, Binham Blue, Baron Bigod,
Homemade Biscuits, Pear Chutney

Raspberry & Vanilla Panna Cotta, Lemon Curd,
Blackberry Ripple Ice Cream, Slate Meringue

£27.50

All bookings made prior to 1st November 2017 include a 10% discount on our Festive Tasting Menu offering only. All reservations require a £10 deposit per person.