



GRIFFON FESTIVAL

SATURDAY JUNE 19TH
6.00PM - 9.00PM

AN EVENING CELEBRATING
THE INGREDIENTS AND RECIPES
OF NORFOLK

STARTERS

Carrot & Tarragon Timbale
with tomato salad

Norwich Cutlet
with mixed leaves and Cockerel chutney

Cromer Crab Rarebit
with mixed leaves

Potted Norfolk Ham
with melba toast and homemade picalilli

Asparagus & Pea soup
with cromer crab toasts

ENTREES

Roast Loin of Norfolk Pork
with apple cream, mustard mash and seasonal vegetables

Norfolk Lamb Parcel
stuffed breast of lamb with seasonal vegetables and lamb jus

Norfolk Dumpling with Minced Steak
with boiled potatoes and carrots

Crab & Asparagus Risotto
with rocket salad

Summer tagine
with baby Norfolk vegetables and jewelled couscous

DESSERTS

Norfolk Apple Cake
with cream

Lavender Panacotta
with lavender biscuits

Strawberry Mille Feuille
with Chantilly cream and mixed berries

Norfolk Cheese
with homemade oatcakes

Chocolate Amaretti Torte
with cream

**Home Made Chocolates
& Coffee or Tea**

£19.95 per head

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