

## *The Pembroke Rooms*

£35.00

for 3 Courses to include tea & coffee

### *Starters*

Smoked haddock & caper fishcake, saffron emulsion, baby leaf salad

Locally smoked salmon, Norfolk quail eggs, baby leaf salad, lemon crème fraiche

Terrine of ham hock, piccalilli, toasted sourdough

Baked Elveden farm beets, pickled shallot, local goat curd, pine nuts, balsamic pearls

### *Main Courses*

Grilled fillet of sea bass,  
new potatoes, cauliflower purée, baby gem, garden peas

Cornfed breast of chicken,  
fondant potato, ratatouille, glazed shallot

Slow-cooked ox cheek,  
horseradish mash, roasted carrot, buttered cabbage, roasted shallot, red wine jus

Ricotta & spinach tortellini,  
woodland mushrooms, truffle, spinach, parmesan

### *Puddings*

Chocolate mousse, iced peanut parfait, caramel sauce

Vanilla panna cotta, poached berries, mint syrup

Bread & butter pudding, crème anglaise

Lemon tart, mango sorbet, almond tuile

Full allergen information is available upon request

We do require the same starter, main course and dessert to be selected for all guests, with the exception of any special dietary requirements. Alternatively, we can offer a pre-order based on the menu above, at a supplement of £2.50 per person. Please also note, a discretionary service charge of 10% will be added to the final bill

These dishes are ones we know well, and we feel confident offer an excellent, approachable range of options for your guests! This being said, we are not a menu A, B or C kind of place and will always be happy to discuss personalised menus with you to ensure the day is just as you'd imagined!

In addition to the set price above, we can also arrange:

Cheese course or plates for the table from £6.00 per person

Intermediary or sorbet courses from £2.50 per person

Matched wines or beer flights to accompany your meal