

The Pembroke Rooms

£40.00

for 3 Courses to include tea & coffee

Starters

Dressed Cromer crab tian, plum tomato, avocado, dill oil

Charcuterie cured meats, house pickles, toasted sourdough, olive paste, hummus

Risotto of woodland mushroom & garden peas, formaggio vegetariano cheese, poached hens' egg

Duck liver parfait, red onion marmalade, toasted brioche

Main Courses

Best end of Norfolk Lamb,
potato & olive terrine, ratatouille, confit garlic, basil, jus

Fillet of halibut,
saffron potatoes, courgette & samphire, crayfish tails, bisque sauce

Confit belly of Ely Great white pork,
apple purée, colcannon mash, creamed cabbage & bacon, Madeira sauce

Spiced quinoa moussaka,
tzatziki, pomegranate & corn salad, slow roasted cherry tomatoes

Puddings

Selection of British Isle cheese, date & fig chutney, grapes, biscuits

Chocolate & hazelnut terrine, coffee ice cream, Tia Maria syrup

Eton mess, mango & passionfruit, meringue & Chantilly cream, mango gel

Iced strawberry parfait, macerated strawberries, jammy dodger, mint syrup

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