



## STARTER

### Stiffkey Cockles

cooked in white wine vinegar with  
pancetta & shallots, served with multi-seeded bread

### Norfolk Quail Schnitzel

poached Quail's Egg, little gem lettuce  
and a Colman's Mustard dressing

### Poached Beetroot & Creamed Goat's Cheese

with pea purée and truffle oil



## MAIN COURSE

### Dressed Cromer Crab

with hand-picked local samphire and  
buttered Norfolk Peer potatoes

### Norfolk Saffron, Venison Suet Pudding

local baby vegetables & creamed potatoes

### Wild Mushroom & Truffle Tartlet

with garlic mashed potato and creamed leeks

## DESSERT

### Hand-picked local Strawberries

in a meringue case with crème pâtissière  
and strawberry ice cream

### Lavender Panna Cotta

with fresh raspberries and rosemary shortbread

### Selection of Mrs Temple's Cheeses

with homemade chutney and a selection of crackers

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