

Stower Grange

Sporting Car Club of Norfolk

28th April 2018

Starter

Butternut squash, sweet potato soup, croutons

Tian of avocado, prawn, tomato, lemon

Chicken liver parfait, chutney, crostinis, balsamic dressed leaves

Pickled pear, Binham blue cheese, pine nut salad, cumin oil

Main

Slow cooked lamb shank, confit root vegetable, mashed potato, rosemary jus

Oven baked breast of chicken, fondant potato, mushroom and pancetta sauce

Pan fried fillet of seabass, tomato, basil risotto, salsa verde

Beetroot and spinach tart tatin, toasted pumpkin seeds, sun blushed tomato salad

All served with a selection of vegetables and new potatoes

Dessert

Raspberry crème brulée, fresh raspberries

Dark chocolate mousse, poached cherries, almond brittle

Apple and pear crumble, crème anglaise

Selection of cheese, biscuits, celery, grapes and homemade chutney

Coffee and petit fours