

WIVETON BELL

BLAKENEY

NEW YEAR'S EVE SET MENU

£75 - 5 Courses

Glass of Prosecco, on arrival

Caramelised 'Cauliflower Cheese' Espuma, Truffle'd Sable v

Brancaster Staithe Smoked Salmon Tartare, *Avruga Caviar, Burnt Lemon,*
Seaweed Crackers

or

Pugliese Burrata, *Jerusalem Artichoke, Clementine & Hazelnut v*

or

Wild Mushroom & Chestnut Pate, *Pickled Cranberries & Sage vg*

Swannington Sirloin of Beef, *Beef Cheek & Bone Marrow Croquette, Potato Terrine, Caramelised Onion,*
Bourguignon (Medium Rare)

or

Roasted Hake, *Brown Shrimp, Kohlrabi, Baby Leeks, Vanilla Beurre Blanc*

or

Confit Celeriac, *Malted Barley, King Oyster Mushroom, Pickled Apple & Walnut vg*

Pineapple & Calamansi Sorbet vg

70% Dark Chocolate Bar, *Salted Peanuts, Miso Caramel, Milk Sorbet*

or

Passionfruit & Coconut Bavaois, *'White Chocolate', Lime Genoise, Passionfruit Sorbet vg*

East Anglian Cheeseboard +£10 pp

Norfolk Dapple, Binham Blue, Fen Farm Baron Bigod,
Spiced Grape Chutney, Celery, Crackers