



SCARLET'S MENU

NORFOLK HOUSE APERYER

STARTER


- Jewelled ham hock terrine with beetroot and cumin chutney
Gin-cured gravlax with rye toast and pickles
Cured meats, antipasti and olives with homemade pickles and focaccia
Seared scallops with garden pea puree and parmesan crisp
Goats cheesecake with beetroot and onion marmalade (v)
Dressed crab with sourdough toast
Bloody Mary soup with gruyere croutons (v)
Caprese salad - buffalo mozzarella, tomatoes, rocket and basil oil (v)

MAINS

- Chicken and prosciutto ballotine with chorizo, sun dried tomato and black olives
Roast pork belly with apple, cider sauce, crispy crackling and whole roast shallots
Confit duck leg with puy lentil and pancetta
Lamb shank with pomegranate molasses and lemon gremolata
Pan-fried salmon with dill hollandaise and chargrilled fennel
Moroccan spiced mackerel with chorizo and warm bean salad
Caramelised shallot, goats cheese and cherry tomato tarte tatin with basil (v)
Homemade gnocchi with wild mushroom, stilton and spinach (v)

All served with seasonal sides and vegetables

DESSERT

- Sticky toffee pudding with clotted cream and butterscotch sauce
Hot chocolate fondant with bitter orange sauce and vanilla ice cream
Prosecco poached pear with seasonal sorbet and meringue crumble
White chocolate, honeycomb and raspberry cheesecake
Lemon and basil panacotta with shortbread
Tarte au citron with crème fraîche
Cheese, pickles and sourdough toasts
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