

# Winter Warmer Lunch

Roasted beetroot soup finished with chive crème fraiche (v) (gf)

Pressing of confit guinea fowl with Jerusalem artichoke, Parma ham crisp, apricot & apple chutney (gf)

Duo of salmon; confit salmon with pickled cucumber & dill crème fraiche  
smoked salmon "scotch" quail's egg with lemon mayonnaise & rocket

Poached conference pear & Binham blue cheese tart  
with candied walnut & compressed celery salad (v)

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Braised shin of beef with braising liquor, thyme & potato croquette, sauteed cavolo nero, glazed baby carrots & horseradish

Pan roast chicken breast with roast garlic & rosemary Parmenter potatoes, buttered corn on the cob, purple sprouting broccoli, mushroom & tarragon cream (gf)

Seared coley fillet with creamy clapshot, lemon spinach, crispy leeks with a dill & cockle butter (gf)

Roasted spiced pumpkin, apple & lentil wellington with baby vegetable medley, toasted pumpkin seeds, vegetable gravy (v)

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Warm fig & apple pudding with crème anglaise (v)

Glazed lemon & pistachio tart with mascarpone & toasted pistachios (v)

Milk chocolate mousse with orange cream & hazelnut praline, chocolate shard, orange glaze (gf) (v)

Spiced plum mille feuille with Chantilly cream & caramel sauce

**2 Courses £15 / 3 Courses £20**

**Monday to Friday 12noon until 2pm**  
**Bookings advisable**

GF - Gluten Free V - Vegetarian

Allergies: We cannot guarantee any product is free from allergens due to the potential cross contamination risk from ingredients, people and the environment. For more details or if you have any specific dietary requirements please inform our front of house staff.



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