

**MEMBERS HOSPITALITY**

**Served in The Members Restaurant**

**LUNCH**

**Wednesday & Thursday June 2016**

**12noon or 13.30pm**

**Three Course Menu @ £22.50pp (Starter, Main, Dessert)**

**Four Course Menu @ £27.50pp (Starter, Main, Dessert, Cheese)**

**MENU**

**Starter**

Kir Royale Cocktail

Tomato, Orange & Basil Soup (GF) with sesame croutons

 Chicken Liver Pate with Red Onion Jam (GF)& Garlic Crostini

Fresh Salmon & Crab Filo Flower with Dill Mayonnaise

Salad of Norfolk Quail Egg & Palma Ham (v) (GF)

Broccoli Terrine with Julienne of Carrots & Lemon Mayonnaise (v) (GF)

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**Main Course**

**Hot Dishes**

Norfolk Roasted Beef(GF)

 *with Yorkshire Pudding, Roasted Potatoes & Selection of Seasonal Vegetables*

Baked Salmon with Shrimp & Herb Croquette & Hollandaise Sauce (GF) Individual Mushroom & Stilton Wellington with Lemon & Asparagus Pilaff (v)

*All with Norfolk Peer New Potatoes & Seasonal Vegetables*

**Cold Dishes**

Homemade Sausage & Date Pie

Asparagus & Sweet Potato Roulade with Lime Hollandaise Sauce (v) (GF)

Cheddar Cheese, Leek & Potato Quiche (v)

*All with Hot Norfolk Peer New Potatoes & Selection of Salads*

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Selection of Breads

**Desserts**

Dark Chocolate & Orange Tart

Lemon & White Chocolate Cheesecake

Fresh Raspberry Mousse (GF)

Pistachio & Raspberry Bakewell Tart

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Local Cheeseboard served with a selection of Crackers & Breads @ £5.00pp

 Fresh Coffee & Petit Fours £3.00pp

*Gluten Free Bread, Cakes available on request*

*Food Allergies & Intolerances: Please ask a member of staff if you require info on the ingredients in the food we serve*