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## March Pre-Order Menu (for parties of 8 guests and above, pre-orders to be received a min. of 48 hours in advance).

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**3 Courses and Coffee £22.50**

**2 Courses and Coffee £18.50**

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**Leek and Potato Soup**, with Homemade Bread.

**Pan Seared Scallops and Arthur Howell's Black Pudding**, with Garlic and Chive Butter.

**Oven Baked Goats Cheese Parcels**, with Roasted Cous Cous and Tomato Sauce.

**Cyril and Ben's Brancaster Mussels**, in a Creamy White Wine Sauce.

**Smoked Chicken Strips**, with Chorizo and Chilli Salsa.

**Pork Liver Pate**, with Orange sauce and Homemade Oatcakes.

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**Braised Breast of Norfolk Chicken**, in a Whin Hill Cider, Garlic and Parsley Braising Liquor.

**Poached Fillet of Salmon**, flavoured with Saffron and served with Prawns and a White Wine Sauce.

**Oven Roasted Honey and Mustard Glazed Rack of Lamb**, with Rosemary Sauce.

**Yurt's Own Fish Stew**; Hake, Letzer's Smoked Salmon, Clams, Mussels and Prawns, served with Bread for Dipping!

**Norfolk White Lady Cheese, Spinach and Tomato Puff Pastry Tart**, with a Mixed Salad.

**Slow Cooked Sticky Belly of Pork**, with Crackling and a Thyme Gravy.

**Oven Baked Stuffed Aubergine**, with Braised Lentils and a Tomato and Herb Sauce.

***Each table receives bowls of seasonal vegetables and potatoes to fight over, more is always available upon request!***

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**Baked Vanilla Cheesecake**, with Fruit Compote.

**Dark Chocolate Mousse**, with Biscotti Biscuit, Whipped Cream and Willie's Cacao Shavings.

**Warm Treacle Tart**, with Clotted Cream.

**Vanilla and Goldmine Ice Creams**, drizzled with Sherry Soaked Raisins.

**Lemon Posset**, with Homemade Shortbread.

**A Selection of Local and British Cheese**, with Grapes, Celery and Homemade Chutney.

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**Tea & Coffee.**

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