



# Jules and Simon

## Starter

Crumbled Goats cheese, roquette & dukkah pesto bruschetta (v)

Chicken liver parfait with orange flower Muscat jelly & olive oil croutons (gf)

Warm buttered crumpet with hand-picked Cromer crab & pickled samphire

Sweet potato & parmesan soup with smoked paprika butter & warm  
sourdough bread (v/ve)

## Main

Filo pastry pastille of tagine vegetables with olive and chickpea salsa (v/ve)

Supreme of mustard & herb crusted chicken with a red wine jus (gf)

12-hour Sirloin rib roast with petit pois Francaise with beefy jus (gf)

*with feasting bowls of*

Rosemary salt roasted new potatoes

Purple sprouting broccoli with garlic oil

Zesty spring onion, watercress & tomato salad

## Dessert

Flourless chocolate cake with vanilla sugar smashed  
raspberries & marscapone cream (gf)

Astrid sherry & summer fruits trifle (ve)

3 local Norfolk cheeses with homemade chutney & water  
biscuits