

JOHN ELLIS, TRIBUTE TO ELTON JOHN

Menu

ARRIVAL

Champagne & Canapés

STARTERS

Pressed Terrine of Chicken, Baby Leeks & Wild Mushrooms
Celeriac & pear emulsion, walnut praline, affila cress

Marinated Spring Baby Vegetables & Rocket Leaves
Sweet beetroot carpaccio, truffle & tarragon dressing (v)

MAINS

Roasted Suffolk Pork Loin & Brambly Apple & Sage Compote
Dauphinoise potato, savoy cabbage & wild mushrooms, cider sauce

Baked Vegetable & Feta Cheese Charlotte
Roasted garlic crushed potato, sun-blushed tomato & chive velouté (v)

DESSERT

Glazed Lemon Tart
Orange cream, raspberry sorbet

Binham Blue Cheese
Savoury biscuits, celery shavings, real ale chutney

Tea, Coffee & Mints