

## COUNTERFEIT BEE GEES

### 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

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Tea, Coffee & Mints