

Bank House Hotel

Sample three course private dinner
£22 per person

Pea & mint soup, crème fraiche

Goats cheese, spinach tart, red onion marmalade

Spicy pork terrine, apple puree, toast

Sauteed chicken breast, fondant potato, wholegrain mustard veloute,
buttered greens

Pan roast salmon fillet, crushed new potatoes, garlic green beans,
salsa verde

Baked pimento, vine tomatoes, basil and parmesan salad

Tomato, cashew nut and herbs in puff pastry, buttered new potatoes, salad

Dark & white chocolate cheesecake, fresh raspberries

Lemon posset, pistachio tuile

Sticky toffee pudding, rum & raisin ice cream

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Sample four course private dinner
£35 per person

Tian of Cromer crab, tomato jelly and local samphire

Letzer's salmon, asparagus bruschetta, gremolata

Sauteed sea trout, lobster bisque, lobster and pea risotto

Roast rib eye of beef, smoked garlic and caper butter, bubble and squeak, red wine jus

Pan fried venison loin, venison liver pate, gratin potato, roast onion sauce

Sauteed sea trout, lobster bisque, lobster and pea risotto

Whole lemon sole with brown shrimp, crushed new potatoes, glazed summer vegetables

Eton mess, lavender shortbread

Chocolate and amaretti terrine, fresh raspberries

Lemon and lime bavaois

Local cheeses, Bank House chutney