

Small

Honey roasted parsnip soup, cumin crisp
Ham hock and rabbit terrine, pineapple relish
Salt baked celeriac, smoked shitake

Large

Wood fired ribeye, bordelaise, dauphinoise potato
Pot roasted confit of duck cassoulet
Baked cod, King's Lynn brown shrimp, cauliflower velouté
Roasted vegetable wellington

Puddings

Whiskey brûlée, marmalade madeleines
Boozy chocolate and cherry crèmeux
Salted caramel tart, toasted malt ice cream

Please inform your server of any dietary requirements before they take your order.
A discretionary charge of 12.5% will be added to your bill. This charge is distributed among the entire team at The Maltings.

Canapés on arrival

Smoked salmon and caviar gougères

Steak tartar, radish, yolk

Wild mushroom and truffle tart

Pre-starter

Duck liver parfait, port, fig and apricot

Starter

Pan roasted halibut, Jerusalem artichoke, hazelnut

Main

Fillet of beef wellington

Seasonal vegetables and potatoes for the table

Pre-pudding

Orange and Drambuie

Pudding

Black Forest gâteau

Cheese

Optional cheese plates for the table

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