



BREWIN  
DOLPHIN

# LUNCH MENU

## Corporate - 1 July 2020

Mini Danish and biscuits on arrival

Breadsticks and hummus on tables

### Trio of Salmon

Smoked, tartare and mousse with asparagus

Open courgette lasagne

With charred Bucklesham asparagus, artichoke, pickled red onion and spinach puree.

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Local sourced cured meats selection

Honey roast Dingley Dell ham with Colmans English mustard

Roast Sirloin of dry aged British beef

Mushroom bouchées (V)

Tomato and mozzarella arancini (V)

Spinach and onion parcels (V)

Hot Guinea fowl fricassee with button mushroom and tarragon

Potato and herb gnocchi with mushroom, tarragon fricassee(V)

Norfolk peer minted new potatoes

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Celeriac and carrot remoulade

Tabbouleh

Tomato, cucumber and red onion salad

Green leaf salad

with a selection of dressings

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Rhubarb and custard delice with rhubarb gel

Poached rhubarb, vanilla ice-cream

Strawberry, raspberry, blueberry and redcurrant with vanilla cream



BREWIN  
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# LUNCH MENU

## Corporate - 2 July 2020

Mini Danish and biscuits on arrival

Breadsticks and hummus on tables

Smoked Dingley Dell ham hock and parsley pressing

Quail Scotch egg, apple puree

Marinated feta, basil, garlic olive oil with chargrilled peppers (V)

Tomato and shallot dressing, basil cress

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Smoked fish- salmon, trout and smoked mackerel pate

Roast Sirloin of dry aged British beef

Breast of lemon and thyme roasted Norfolk black chicken crown

Vegetable tikka samosa (V)

Butternut squash and feta open tart (V)

Nut roast 'sausage' roll (V)

Norfolk black Chicken tagine

Roasted vegetable tagine

Pilaff rice

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Spiced cous cous salad

Creamy coleslaw

Norfolk Peer New potato and bean salad in grain mustard dressing

Green leaf salad

with a selection of dressings

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Baileys chocolate mousse

Baileys cream, chocolate fudge and coffee meringue

Strawberry, raspberry, blueberry and redcurrants

with vanilla cream