

OLD HALL FARM CAFÉ

AUTUMNAL SUPPER CLUB 18TH OCTOBER 2019

STARTERS

Pressed ham hock terrine with pickled vegetables, and Penny Bun bakery “black dog” toast. GFA.

Smoked haddock and Brancaster mussel chowder with Penny Bun bakery seeded rye bread. GFA.

Crispy St Jude cheese salad with baby roasted beetroot and apple and candied walnuts. GF, Vg.

MAIN COURSES

Slow cooked belly of Old Hall Farm milk fed pork served with braised red cabbage and apple, bubble and squeak, roast parsnips and pork jus. GF.

Fillet of 6 week dry aged pasture fed Dexter beef with truffle mash, roasted blue crown prince squash, spinach, chanterelle mushrooms and a rich beef jus. GF. **£5 supplement.**

Pan fried cod loin with crab bon bon, braised leeks and creamy Brancaster mussels. GF, Vg.

Mushroom and Fielding Cottage goats cheese wellington served with bubble and squeak, spinach and cream wholegrain mustard sauce.

PUDDINGS

Blackberry and elderflower cheesecake served with Old Hall Farm pure Jersey ice cream and meringue shards. GFA, Vg.

Pistachio and dark chocolate and amaretto torte served with homemade honeycomb and Old Hall Farm caramel ice cream.

White peach and Humbleyard Vineyard White Cuvee sorbet with poached seasonal fruits. GF.

CHEESE BOARD

A selection of three of Norfolk’s best local cheeses served with Hempnall Village Bakery sourdough and Old Hall Farm raw Jersey butter. **£7 supplement.**

£30 per person plus supplements as shown above. All bookings including menu choices to be made in advance on or before 14th October. A selection of local wines, beers and spirits will be available on the night. Wine flight available on request.

For more information, call 07900 814252 or email oldhallfm@gmail.com

Please ask us about allergens and intolerances and inform us if you may have a severe reaction.
GFA – Gluten Free ingredients available, GF – already gluten free. Vg – Vegetarian. V – Vegan.