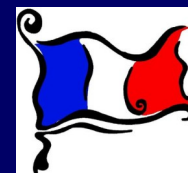


Old Hall Farm

Winter Supper Club



15th November from 7pm

“French Classics”

With the best of Norfolk ingredients

Menu

Entrées

Soupe de potiron a la crème (GF)

Roasted pumpkin soup, served with sourdough bread and Old Hall Farm Jersey butter

Parfait de foies de Canard (GF)

Duck liver pate, served with sourdough bread and Old Hall Farm Jersey butter

Celeri remoulade, saumon fumée et sa petite salade (GF)

Celeriac remoulade, with local smoked salmon and dressed salad

Plat

Cassoulet de tradition (GF)

Traditional cassoulet with our own slow roasted Large Black pork belly, pork sausages, confit Gressingham Duck, and seasonal vegetables – served as a sharing dish for your table to enjoy

Cassoulet Vegetarien (GF)

Just as sumptuous as the meat eaters version, the Vegetarian cassoulet is a sharing dish, made with locally grown seasonal vegetables

Desserts

Tarte Tatin, glace Jersey

Traditional apple tarte tatin served with our own pure Jersey ice cream

Tarte au citron, confit d’orange, crème chantilly

Lemon tarte served with confit orange and Chantilly cream

Assiette de Chocolat (GF)

Chocolate torte, white chocolate marquis and Old Hall Farm chocolate ice cream

Assiette de Fromage (GFA)

A selection of four superb Norfolk cheeses from our deli counter. £7 supplement.

Tickets £30/head. For enquiries, bookings and pre-orders please contact the team via

oldhallfm@gmail.com or 07900 814252