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# Café, farm shop, butchers and delicatessen

Old Hall Farm, Norwich Road Woodton NR35 2LP

# Supper Club 14th February 2020

7pm arrival for 7.30pm start

#### STARTER

(Sharer for 2)

Baked St Jude topped with Old Hall Farm pancetta served with toasted sourdough, and a pickled vegetable salad – Vg option/ GFA

(Sharer for 2)

Old Hall Farm charcuterie platter served with homemade pickles and fresh sourdough - GFA

Seared smoked salmon with horseradish crème fraiche, roast beetroot, salt bake celeriac, rocket leaves and seed cracker - GFA

Pressed ham hock terrine, celeriac remoulade with toasted rye bread - GFA

### MAIN COURSE

(Sharer for 2)

Seafood platter including smoked haddock fishcakes, garlic king prawns, soused herrings, smoked salmon, smoked mackerel, moules mariniere, dill potato salad and tartare sauce- GF

Braised shin of local beef, horseradish mash, honey roast root vegetables and sautéed greens-GF

Portobello mushroom wellington, dauphinoise potatoes, roast butternut squash, salt baked celeriac with a creamy wholegrain mustard sauce – vg

Pan fried Seabass with a lightly curried potato and spinach, Goan curry sauce and panko fried local Mussels – GF

### DESSERTS

Raspberry panna cotta, champagne sorbet, freeze dried raspberry elderflower gel and homemade shortbread.

(Sharer for 2)

Chocolate Assiette

Rich chocolate tart, white chocolate cheesecake and milk chocolate mousse-vg

(Sharer for 2)

Apple Tarte Tatin with Old Hall Farm vanilla ice cream-vg

## **CHEESE BOARD**

A selection of four of Norfolk's best local cheeses served with sourdough and Old Hall Farm raw Jersey butter. **£8 supplement.** 

£30 per person plus supplements as shown above. All bookings including menu choices to be made in advance on or before 8<sup>th</sup> February. A selection of local wines, beers and spirits will be available on the night. Wine flight available on request.