



BLACK LION HOTEL
LITTLE WALSINGHAM NORFOLK

SAMPLE MENU

STARTERS

Seared Scallops

Hot Smoked Salmon Roulade - Mustard Seed

Mushroom Brushetta

Garlic butter - truffle oil

Cromer Dressed Crab

Dressed leaves - Seared Lemon - Marie Rose

Houghton Game Terine

Pickled Blackberries - Rye Bread Croutons

Wood Farm Asparagus

Crispy Wild Duck Egg - Serrano Crisps - Truffle Scented Oil

Norfolk Copys Cloud Remoulade

Beignet - Pickled Onions and Shallots

MAINS

Guinea Fowl Breast with Confit Leg

Confit Shallot - Onion & Clove Puree - Crispy Onion - Guinea Fowl Hash

Ghost Ship Cured Hake

Yeastied Cauliflower Puree - Cauliflower Fondant - Prune Puree - Wilted Greens

Wild Mushroom Stroganoff

Wild Rice - Truffle Oil - Puffed Rice

Hevingham 28 day Aged Fillet Steak

Pomme Neuf - Shallot - Confit Tomato

Saltmarsh Lamb Rump

Sweetbread Fritter - Nettle Pesto - Squash

Monkfish

Butterbean Risotto - Shellfish Bisque

Wood Farm Asparagus, Wild Garlic & Pea Risotto

Shaved Parmesan - Truffle Oil

Sides

Jersey Royal Potatoes
Seasonal Vegetables

DESSERTS

Blackcurrant Panna Cotta

Blackcurrant Sorbet - Chocolate & Almond Crumb - Blackcurrant gel

Chocolate & Raspberries

Chocolate Mousse - Raspberry Gel - Gin Infused Raspberries - Chocolate & Almond Soil

Tarte au Citron

Raspberry Gel - Norfolk Lavender Ice-cream

Sticky Toffee Pudding

Anise Toffee Sauce - Madagascar Vanilla Ice Cream

Norfolk Cheeseboard

Artisan Biscuits - Quince Jelly - Walnuts - Apricots - Truffled Honey

Selection of Norfolk Luxury Ice Cream

Vanilla Royale, Wild Strawberry, Chocolate, Norfolk Lavender

Sorbet

Blackcurrant , Mango, Gooseberry & Elderflower