



BLACK LION HOTEL
LITTLE WALSINGHAM NORFOLK

To Start

Smoked Duck Breast (GF/DF)

parsley root puree, puffed wild rice and herb dressing

Monkfish Scampi

pea purée, salt and vinegar shoe string fries

Confit Butternut Squash (GF/VE)

red pepper aioli, butterbean houmous, basil and toasted pine nuts

To Follow

Pan-Fried Local Chicken Breast (GF)

confit leg of chicken, ratatouille, beetroot, black garlic aioli

King Oyster Mushroom Steak (V/GF)

salt baked celeriac, cashew and almond puree, toasted nuts, lemon dressing

Pan-Seared Halibut (GF)

fondant potato, rainbow carrots, smoked garlic and rocket sauce

To Finish

White Chocolate Panna Cotta (V)

berry compote, berry posset, blackberry shortbread

Chocolate delice (V)

marshmallows and blueberry gel

Buckwheat Pancakes (GF/V)

caramelised banana, peanuts, macadamia ice cream, salted caramel gel

2 Courses £24

3 Courses £28

(V) Vegetarian (VG) Vegan (GF) Gluten Free

Please let a team member know of any allergies or dietary requirements