



The Kings Arms Mothering Sunday Lunch Menu

31st March 2019

To Start....

Tomato, Apple & Celery Soup (V)

Finished with chives & croutons

“Gin & Tonic” Cured Wild Fjord Sea Trout

Smoked trout mousse, warm trout cake, blow torched cucumber, pea & dill emulsion

Chicken Liver & Brandy Parfait

Baby gherkins, apple & prune purée, baby herbs & toasted brioche

“The Kings Arms” Prawn Cocktail

Atlantic prawns, avocado, pea-shoots, apple & baby gem lettuce

Tastes of Norfolk Beetroot Salad (V)

Pickled baby home grown beets, warm crispy goats cheese, goats curd, baby watercress, toasted hazelnuts, balsamic and raspberries

Main Course.....

Traditional Roast Aged Norfolk Beef

Seasonal vegetables, duck fat roasted potatoes, Yorkshire pudding & beef jus

Rosemary Baked Breast of Free-Range Chicken

Sautéed wild mushrooms, rosti potatoes, tender stem broccoli & creamy madeira sauce

Char Grilled Sirloin Steak (Supplement £5)

Grilled Waveney Farm field mushroom, tomato, French fried onion rings, maître d’hôtel butter, peppercorn sauce & hand cut chips

Pan Roasted Fillet of North Sea Cod

Crispy Cromer crab cake, buttered confit leeks, madras roasted cauliflower, parmentier potatoes & chive beurre blanc

Pan Seared Fillet of Sea Bream

“Paella Risotto” red pepper, saffron, chorizo, spring onions, tomato, coriander, prawns & baby herbs

Garden Pea & Mint Risotto (V)

Finished with tempura broccoli, Grana Padano & baby herbs

Dessert.....

Dark Chocolate Nemesis

Pistachio snow, cocoa & white chocolate ice-cream

Salted Caramel & Peanut Butter Parfait

Chocolate brownie, bruléed banana, malted chocolate mousse & honeycomb

Mango & Passion Fruit Cheesecake

Passionfruit sorbet, oat crumble, mango curd, mascarpone mousse, mango & passion fruit salsa

Warm Marmalade Sponge Pudding

Pistachio ice-cream & whisky, honey & orange compote

Fine Cheese Plate

Selection of local European Cheeses, water biscuits & c

2 course £25

3 course £29

