



The Kings Arms Fleggburgh

“Seasonal Tasting Menu”

North Norfolk Lobster Bisque
Aged parmesan & saffron aioli
Aimery Cabernet Rosé, Maitres Vignerons, France 2015

Pan Roasted Fillet of North Sea Cod
Crispy Cromer crab cake, butter confit leeks, madras roasted cauliflower & chive beurre blanc
Sauvignon Blanc, O & E, France 2016

Fillet of 36 Day Aged Aberdeen Angus Beef
Fondant potato, baby carrots, beetroot, celeriac, wild mushrooms, buttered spinach, hollandaise & lardon jus
Villa Maria, Pinot Noir, Cellar Selection, Marlborough, New Zealand, 2013

Lime “Mojito” Sorbet
Cucumber & mint

Vanilla Poached Conferecnce Pear
Burnt white chocolate, dehydrated pear, cinnamon & custard doughnuts, pear sorbet & crushed pear drops
Muscat, De Beaumes et le Perigoulet, France, 2013

Malted Chocolate Mousse
Honeycomb & pistachio

Fine Cheese Selection Plate
Selection of European, British & local cheeses, chutney and water biscuits
(£7 supplement)

Coffee & petit fours

£39.95 per person for the tasting menu /wine flight £24 per person
Menu must be taken by the table

Head Chef & JRE United Kingdom Mark Dixon

JRE