



The Kings Arms Fleggburgh

“Seasonal Tasting Menu”

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

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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*

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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*

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Lime “Mojito” Sorbet  
Cucumber & mint

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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*

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Malted Chocolate Mousse  
Honeycomb & pistachio

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

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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**