



3-2-1 MENU

... GRAZING ...

Prawn toast skewers, chilli relish

Our own chicken liver parfait, Norfolk chutney, toasts

Crispy Parmesan and herb rice fritters, garlic mayo

Smoked mackerel pate, caper berries, toast

Our own meatballs, ragu, Parmesan

Hot and crispy calamari, harrisa & lime mayo

... MAINS ...

Roasted ham hock on the bone, parsley pots, proper cauliflower cheese

Fish pie, cheddar potato crust, heritage carrots

Ox liver, creamed potatoes, savoy cabbage, crispy bacon, red wine jus

Byfords classic 1/2 roast chicken, bbq sauce, chargrilled corn wheels, warm potato salad

Linguine, Binham Blue cream, spinach, sun-blushed tomatoes, toasted pinenuts and wild rocket

Smoked salmon pizza, crayfish, prawn, spinach and capers

Blackened Cajun salmon and prawn salad, spiced quinoa, avocado, lime herb dressing

Mussels, garlic, white wine, cream and parsley served with chargrilled focaccia & seasoned fries

. . . . DESSERTS

Byfords classic cherry trifle, pistachio biscotti

Sticky toffee pudding, maple syrup, vanilla gelato

Whole orange and polenta cake, chocolate gelato

Chocolate tart, iced peanut butter cream, chocolate syrup

Plank of Norfolk cheeses

. . . . T&C's:

3 COURSE INCLUDING 1 DRINK*

(2 x grazing dishes, 1 x main, 1 x dessert)

2 COURSE INCLUDING 1 DRINK*

(1 x main + your choice of 2 x grazing dishes or 1 x dessert)

* based on selection of drinks and Passport discount does not apply against this offer