

BOWLS

Gourmet Bingham signature eats served in elegant dishes with forks.

Please choose 3 main course dishes (2 cold and 1 warm) and 1 dessert dish per person

COLD

Heritage tomato salad, onion, basil pesto (v)

Cromer Crab, lemon mayonnaise, cucumber, rye toast

Scottish beef tartare, capers, gherkins, parsley

Smoked organic salmon, potato chive salad, horseradish yogurt

Celery apple and walnut salad, yogurt, lemon dressing (v)

Chilled carrot soup, lemongrass, ginger (v)

Poached chicken, sultanas, Indian spice, almonds

Sustainably sourced tuna, black olive, dried tomato, green beans

Smoked duck breast, celeriac, mustard salad

WARM

Veloute leek and potato (v)

Smoked haddock risotto, poached quail's egg, hollandaise sauce

Daube of beef, potato puree, red wine sauce

Salted Cornish cod, brandade, parsley

Roast chorizo, caramelised red onions, paprika

Tiger prawns, ginger chilli, coconut

Braised pork belly, crispy pork skin, apple compote

Pearl barley and butternut risotto, curry sabayon (v)

DESSERTS

Vanilla rice pudding, seasonal fruit compote

Dark chocolate mousse, white coffee bean foam

Jasmine panna cotta, rhubarb syrup, pistachio, mint

Eton Mess, seasonal fruit