

Greenbanks Sample Evening Menu

2 Courses with water & bread - £24.00 3 Courses with water & bread - £28.00

4 Courses with water & bread - £34.00

Sometimes nuts are used in a number of our dishes. Please inform your server of any dietary requirements

GF – Gluten Free V – Vegetarian

First & Foremost

Grilled Goats Cheese 'En Cocotte' a piquant ragout GF V

Fresh Cucumber Spaghetti & Crayfish lightly dressed mayonnaise salad GF

Oak Smoked Salmon salad with mixed leaves GF

Baked Snails in Garlic and Butter GF

Pork Cheek Croquettes Spicy Tomato Salsa with mixed leaves GF

Rich Norfolk Onion Soup Mrs. Temples Swiss Alpine Cheese GF V

Sweet Cured Smoked Mackerel and White Anchovy Salad GF

Tempura Prawns with a Chili Dipping Sauce

Korean Spicy Crispy Dumplings with chili, garlic and coriander dipping sauce V

The Main Event

Served with vegetables

Beef Cheek Bourguignon Parsley Mash and a Red Wine Reduction GF

Dry Aged Beef Burger Toasted Brioche Bun, Pickle, Salad and Potato Fries GF

Fillet of Salmon with a Pink Peppercorn Sauce on a bed of creamy butter beans GF

Lamb Kampana slow cooked Lamb fillet, apricots, tomato, vegetables and pine nuts GF

Creamy Vegetable Chowder with New Potatoes GF V

Griddled Mature Sirloin Steak Griddled Mushroom and Potato Fries GF

Our Game – Pheasant, Hare, Rabbit and Venison puff pastry and gamey gravy GF

Creamy Fish Chowder slightly smoked flavor, New Potatoes GF

Chicken Escalope crunchy coated chicken breast with a rich forest mushroom sauce GF

Delicious Desserts

Dark Chocolate Brownie with Madagascan vanilla ice cream GF V

Caramelised Pineapple with fruit sorbet or vanilla ice cream GF V

Salted Caramel Iced Roulade GF V

Flaming Crème Brûlée GF V

Baked Banana with pistachios, Norfolk honey and vanilla ice cream GF V

Mrs Temple's North Norfolk Cheeses oat biscuits and homemade onion chutney GF V

Dessert wine – Moscato Passito, Araldica