

# Greenbanks Sample Evening Menu

2 Courses - £26.00      3 Courses - £30.00  
Artisan Bread, Water and Petit Fours

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**