



Father's Day Lunch

Sunday 19 June

STARTERS

Atlantic Prawns

Prawns in a chilli and garlic mayonnaise with a green couscous and mango salsa

Leek Tartlet

Creamed leeks with Gruyère cheese finished with hazelnuts and a mustard seed emulsion

Shredded Duck Leg Bon Bon

On an orange, pear and rocket leaf salad, drizzled with honey and plum gel

Melon and Prosciutto

Honeydew melon boat draped with prosciutto ham

MAINS

Tender Topside of Beef

Slow Cooked Belly of Pork

Roasted Root vegetable Loaf

All of the above served with rosemary roasted potatoes, mixed green vegetables, braised red cabbage, cauliflower cheese, roasted carrots, honey roast parsnips, and Yorkshire pudding, finished with real pan-gravy

Braised Rib of Beef (£3 Supplement)

Braised in Guinness and onions with horseradish creamed potato, parsnip purée and roasted glazed carrots

Tuna Niçoise Salad

Grilled tuna steak, fine beans, olives, cherry tomato, new potatoes, boiled egg and little gem lettuce with Dijon, garlic and lemon dressing

Courgette Spaghetti (V)

Stir fried spaghetti in garlic and chilli on butternut puree, topped with aubergine and parmesan bon bon

DESSERT

Pimm's jelly and fruit with raspberry sorbet and mint syrup

Norfolk strawberry & vanilla cheesecake with Chantilly cream, fresh strawberries and white chocolate soil

Treacle tart with honeycomb ice cream

Artisan British Cheeseboard (£3 Supplement)

A selection of fine cheeses, artisan crackers, chef's chutney, grapes, celery and apple

**2 Courses: £22.95 / 3 Courses: £27.95 To book – 01379 676880 / restaurant.goodies@outlook.com
£10 per person deposit required at the time of booking**