



**A menu which celebrates everything Norfolk & Suffolk
Prices Starting From £40.00**

Ingredients and Dishes will vary depending on the Seasons.

SAMPLE MENU

STARTER

Norfolk & Suffolk Platter

'Marsh Pig' Cured Meats

Trio of Local Cheese

Binham Blue / Baron Bigod / Norfolk Dapple / Suffolk Gold / Suffolk Blue

Cromer Crab Mousse with Crispy Rye Dippers

Grilled Norfolk Asparagus Tips with Herby Hollandaise

Parmesan Shortbreads with Beetroot Pesto & Toasted Pine-nuts

Parsley & Wholegrain Mustard Miniature Quail Eggs

Sweet Pickled Vegetables

MAIN COURSE

Dingley Dell Pork Belly with a Sage, Red Onion and Cashew Sausage Meat Stuffing, Dauphinois Potatoes, Apple Puree and a Suffolk Cider Jus served with Seasonal Vegetables

Holkham Loin of Venison on a Parsnip & Leek Crumble finished with Chives, Roasted Baby Carrots, Blackberries and a Red Wine Reduction

Herb Crusted Longshore Cod with a Spiced Butterbean, Tomato and Chorizo Ragù, Garlic and Rosemary Roasted Norfolk Petit Pear and Basil Oil

Wild Mushroom and Spinach Risotto with a Zesty Dressed Rocket Salad, Roasted Pine Nuts, Shaved Gran Moravia and a Balsamic Glaze (V)

DESSERTS

White Chocolate and Norfolk Strawberry Cheesecake with Meringue Shards, Strawberry Gel and a Strawberry Salad

Vanilla Set Custard with Norfolk Poached Rhubarb, Citrus Lemon Sponge, Gingerbread Crumb and a Rhubarb Compote

The Norfolk Trio

Blackberry & Lemon Posset with a Poached Robin Pear & Amaretto Tart and a Triple Chocolate Raspberry Brownie

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