

Sunday Lunch

Starters

Seasonal Soup - served with fresh bread (v)(vg) Goats Cheese Mousse - variations of pickled vegetables, croutons (v) Chicken Liver & Brandy Parfait - chutney & croutons Apple and Blue Cheese Salad – lemon vinaigrette (v)

<u>Mains</u>

Roast Sirloin of Beef Roast Loin of Pork Supreme of Chicken Breast All served with roast & mashed potato, Yorkshire pudding, seasonal vegetables & cauliflower cheese.

Fish of the Day Tomato, red pepper & chilli linguine **(v)(vg)** Nut Roast **(vg)**

<u>Desserts</u>

NORTH42 Trifle (v)

70% Chocolate Brownie - chocolate soil, mango purée, vanilla ice cream **(v)** Lemon Drizzle – light sponge, lemon cream, meringue pieces & ice cream **(v)** Eton Mess - chantilly cream & berries **(v)** Scoop of ice cream or sorbet **(v)(vg)**

> Two Courses - £27 Three Courses - £32

Also, a Special of the Day

All our produce is purchased from Norfolk locally. If you have any allergies, please inform our serving staff.