

**Wednesday 24<sup>th</sup> August £39.00**

***Set Menu at Cley Windmill***

***Arrive from 7pm  
Sit down at 7:30pm***

*Canapés*

Muntjac Tartar on Sour Dough Crostini with Quail Egg Yoke

Bruschetta with Home Grown Herbs

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*Starter*

Tea Smoked Pigeon Breast with Leaf Salad

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*Main*

Pan Fried Cod Loin with Lemon Butter Crushed New Potatoes and  
Tender Stem Broccoli

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*Dessert*

Honey & Lemon Cheesecake with Raspberry Sauce

**Thursday 25<sup>th</sup> August £39.00**

***Set Menu at Cley Windmill***

***Arrive from 7pm  
Sit down at 7:30pm***

*Canapés*

Smoked Trout Pate on Homemade Soda Bread

White Truffle, Honey & Parmesan Puff

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*Starter*

Lobster Ravioli with Rich Crab Bisque

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*Main*

Confit Leg of Duck with Green Lentils

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*Dessert*

White Chocolate Pannacotta with Strawberry Compote

**Saturday 27<sup>th</sup> August £44.00**

***Set Menu at Cley Windmill***

***Arrive from 7pm  
Sit down at 7:30pm***

*Canapés*

Caramelised Norfolk Figs with Goats Cheese & Cured Ham

Wild Crayfish Cocktail

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*Starter*

Scallop Ceviche

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*Main*

28-day Dry Aged Rib eye Steak with Triple Cooked Hand Cut Chips,  
Field Mushrooms and Vine Tomatoes

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*Dessert*

Apple Tart Spiked with Chilli

**Wednesday 31<sup>st</sup> August £39.00**

***Set Menu at Cley Windmill***

***Arrive from 7pm  
Sit down at 7:30pm***

*Canapés*

Brancaster Oysters, Shallot Vinegar, Lemon and Tabasco

Beetroot and Honey Goats Cheese

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*Starter*

Gin & Earl Grey Gravlax of Cornish River Trout with Home Grown Dill

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*Main*

Salt Roast Guinea Fowl Supreme with Green Beans, Carrots & Tarragon  
Sauce

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*Dessert*

Dark Chocolate Melt in the Middle Cake with Blackberry & Vodka Sauce