



HOTEL FELIX

PRIVATE DINING MENU

STARTERS

Soup of the moment, warm bread, butter

Ham Hock terrine, celeriac remoulade, compressed pear, honey-mustard dressing, crisp sourdough

Smoked mackerel mousse, shaved fennel, pickled grapes, crisp sourdough, tomato oil

Local marinated heritage tomato salad, whipped goats' cheese, black olive crumb, rocket pesto

MAIN COURSE

Harissa marinated rump of lamb, spinach and chickpea tagine, minted crème fraîche

Steamed Salt cod, sautéed king prawns, linguine, tempura samphire, black garlic butter

Summer vegetable risotto, pickled radish, spring onions, goats' cheese, black olive crumb

Sun blushed tomato and mozzarella stuffed corn fed chicken supreme, potato terrine,
sauté spinach, roasted red pepper dressing

DESSERTS

Classic vanilla crème brûlée, summer strawberry compote, shortbread

Warm triple chocolate brownie, salted caramel, clotted cream

Lemon tart, yoghurt and cardamom sorbet

Suffolk gold and Binham blue cheese board, chutney, crackers