



The  
Møller  
Centre

Designed to Inspire

## Starters

Please choose one option or a vegetarian option, if you wish to add an extra option, they will be charged at the stated price per person. Please note that all items are subject to market availability, we source local and ethical ingredients which are named on the menu.

Pressed Radwinter rabbit terrine wrapped in prosciutto ham,  
Home made piccalilli

Seared scallop, ginger polenta, chilli dressing

Tian of Cromer crab and spiced radish salad  
Chervil crème fraîche

Buffalo mozzarella and confit plum tomato timbale  
Aged balsamic vinegar (V)

Cambridgeshire asparagus, poached duck egg (V)

Tomato bavarois, Irish goat's cheese ball, black olive dressing  
(V)

Celeriac soup, toasted walnuts, truffle dressing (V)



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## Main courses:

Please choose one meat or one fish option only and one vegetarian option, if you wish to add an extra option, they will be charged at the stated price per person

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Assiette of new season Exmore lamb, pan juices  
Baby onions and pancetta

Norfolk free range Banham chicken breast, spring greens  
Fondant potato and morels

Roast pork fillet, Lancashire black pudding crisp, garlic creamed potato  
Cider brandy sauce

Baked fillet of farmed sea bass, warm samphire and white bean salad  
Tarragon sauce

Pan fried ling fillet, fennel and butterbean salad, orange butter

Steamed fillet of lemon sole, Lobster essence, leek and new potatoes

Roasted vegetables with sun blushed cherry tomatoes croustade  
Root vegetable purée (V)

Baby Leeks and Stilton, spinach and wild garlic, walnut crumble (V)

Lincolnshire mushroom and halloumi cheese torte, polenta chips  
Red pepper sauce (V)

All dishes are served with a selection of steamed vegetables



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## Desserts:

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Lemon panna cotta, Sun close farm raspberries, basil infusion

Møller style berry pudding, spiced red wine syrup

Chiver's farm strawberry trifle, Kent wine jelly, brandy snap

Warm treacle tart, rhubarb ice-cream, crushed blackberries

Pistachio parfait, marinated cherries, amaretto granité

A selection of fine English cheeses

Presented with apricot and fig cake and oats biscuits

Please note that our dishes are made to order; therefore some dishes may take a little time to prepare.