

FLORENTINA

For the table

Homemade organic flavoured sourdough
Sea salt butter, Tuscan olive oil & 10 year aged balsamic dip

Starters

Please see bottom of the list for sharing table picnic starter dishes

Fillet of rare breed beef carpaccio

Alba white truffle aioli, baby rocket & parmesan

Traditional Cornfed organic chicken Kabsa style

Bejeweled rice, toasted pistachio & coriander oil dressing

Smoked dapple cheese soufflé

Heritage Tomato fondue & herb leaf salad

Natural smoked haddock kedgeree risotto

Curry dressing & hens egg

‘Seafood assiette’

Hot smoked salmon with lemon & dill crème fraîche, Cromer crab, potted brown shrimp, king prawn with lemon aioli

Poached cod loin

Saffron courgette, leeks with samphire & chive beurre blanc

Canadian Lobster salad

Dried tomato pearls, asparagus, baby potatoes with lobster mayonnaise

Gressingham Duck breast salad

Grilled pineapple, cucumber & beetroot

Braised beef cheek

Celeriac, poached raisins, apple puree & roast pork jus

Duo of mackerel

Sweet cured & torched with horseradish & celeriac & pickled beetroot

Spiced monkfish tail

Pickled carrots, lentil Dahl & yoghurt

Chermoula roasted salmon

Cumin & coriander fried chickpeas, tzatziki & charred flatbread

Beetroot risotto

Horseradish crème fraîche, whipped goat's cheese & beetroot crisps with walnuts

Selection of traditional sashimi & nigiri

Served with soy sauce, fresh wasabi, pickled ginger & miso soup bowl

Barbecued Catalan style octopus

with caramelized white peaches, chorizo & black olive tapenade

Baja fish tacos

Charred corn tortillas, Mexican corn salsa with avocado & chipotle mayonnaise

‘Antipasti’

Burrata (Puglia's special buffalo mozzarella) beef ham, marinated & dried tomatoes with basil & rocket

Shin of beef ravioli

Celeriac & horseradish puree & root vegetable duxelle

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Chilled Norfolk asparagus

Smoked salmon & fresh truffle mayonnaise

Lemongrass & gin cured salmon

Cromer crab, avocado cream, fennel & caviar

Slow cooked lamb shoulder

Babaganoush, pomegranate & lime couscous

Corn-fed chicken liver parfait

Caramelised onion jam, cherry puree, celeriac remoulade & brioche

Corn-fed French chicken 'Caesar Salad'

Chicken terrine, Scotch egg, anchovies & parmesan croutons

Seared tuna loin

Avocado, radish, samphire, cucumber salad with pickled shallot, lime & lemon dressing

Homemade tortellini with a wild mushroom, Gorgonzola & walnut stuffing

Chorizo, spinach & pine nut cream sauce

Natural smoked haddock & baby potato rarebit

Spinach, hollandaise beurre blanc, poached hen's egg with crisp ham

Wild Norfolk pigeon breast

Roasted butternut squash puree, celeriac fondant, brandy jus & crisp parsnips

Buttermilk fried chicken in a soft charred taco

Mixed vegetable slaw served with a garlic & chipotle dressing

Local foraged wild mushrooms on toast

Garlic & thyme crouton, Parmesan & poached hen's egg

Butternut squash soup

Crumbled goats' cheese, chilli & coriander

Pea & asparagus risotto

Halloumi cheese and toasted almond

Kiln smoked salmon & Gruyere cheese tartlet

Lemon, dill & parsley crème fraiche, caper & watercress salad

Seared king scallops

Cauliflower puree, brown shrimp dressing & crisp shallots

Oven roasted tomato soup

Dried tomato, basil oil & parmesan croutons

'Prawn Cocktail'

Marie rose sauce, marinated tomato, avocado, cucumber, radish & grapefruit

Trio of Gressingham duck

Crisp breast, potato & leg croquette, duck stew, carrot fondant, cherry & cucumber

Cromer crab tian

White meat in a lemon & chive mayonnaise & brown meat with Thai marinade, crisp breads, avocado, cucumber, radish & grapefruit salad

Baked whole camembert (per couple)

Onion jam & homemade garlic bruschetta

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Main Course

Herb crusted rump of New Zealand lamb

Mini Shepherd's pie with braised shoulder & potato puree, carrot puree, dauphinoise potatoes, Norfolk asparagus and red wine jus

Pan fried seabass fillet

Mixed line caught fish bouillabaisse with saffron potatoes & braised fennel

Harissa & za'atar griddled grass fed lamb cutlets with mint & cumin tzatziki

Sharizi salad, babaganoush & roasted baby carrots with tahini & pomegranate

Braised shin of Sandringham Estate beef

Shallot puree, honey roasted parsnips & carrots, hassle back potatoes, parmesan crumb, spinach & roast beef & thyme jus

Roasted Cornish halibut fillet

Salsa Verde with olives, dried tomato, baby potatoes, samphire & spinach

Assiette of lamb

Herb crusted cutlet, braised belly with mint, Moroccan roasted lamb leg, ratatouille style vegetables, broccoli puree with redcurrant & roast lamb sauce

Pot-roasted corn fed chicken breast with crisp cured ham

Wild mushroom & truffle stuffing, dauphinoise potatoes, sprouting broccoli with courgettes and a chestnut mushroom & herb sauce

Pan roasted Seabass

Dried Cherry tomatoes, samphire, leeks, king prawn shellfish bisque with Gremolata parmentier potatoes

Pan fried salmon fillet

Stir fried pak-choi & Asian vegetables with toasted peanuts & Chinese broth

Loin of English venison

Lyonnais potato, roasted butternut squash, pumpkin puree, spring cabbage fricassee with a red wine & pancetta jus

Pan fried wild salmon fillet with mixed herb crust

English pea, courgette, lettuce, chorizo & lemon beurre blanc sauce with potato sauté & watercress

Roasted partridge with a root vegetable curried Dhal in a game stock

Charred cauliflower and poached raisins

'Chicken Kiev'

Crisp Corn fed chicken breast with lemon, garlic & parsley butter
Thrice cooked chips, mixed vegetable coleslaw & charred broccoli

Pot roasted loin of line caught cod

Provincial style Mediterranean vegetables with salsa Verde & micro herbs

Fillet of 40 day dry aged organic beef with wild mushroom gratin

Potato terrine, buttered savoy cabbage with roast beef & red wine jus

'Steak & Chips'

Sirloin of 35-day dry aged red poll beef, thrice

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cooked chips, a rocket, watercress & Parmesan salad,
Slow roasted tomato & Portobello mushroom
With a choice of either béarnaise, peppercorn or stilton sauce

'Lobster & chips'

Whole roasted Norfolk lobster with a choice of:
Thermidor gratin
Garlic & parsley butter
Comte custard with caviar
With fresh lemon & green vegetable salad & thrice cooked chips

Pot-roasted corn-fed chicken thigh & breast

Marinated in lemon, garlic & thyme, roasted baby potatoes, buttered
asparagus with Tuscan olives & feta cheese, finished with a lemon
dressing & pea shoot salad

Fillet of dry aged Sandringham Estate wellington

Potato & shallot puree, roasted shallot, carrots & French beans with
roast beef & red wine jus

**Shin of beef wellington also available as lower costing alternative*

Pot roasted Gressingham duck breast

Duck fat fondant potato topped with pancetta, braised red cabbage
Sautéed buttered kale and a roast duck & blackcurrant sauce

Chicken and wild mushroom pie

Chicken thigh, ham hock, leeks & puff pastry with spring vegetables

'Shepherd's pie'

Braised Norfolk lamb shoulder, potato puree,
seasonal vegetables & roast lamb broth

'Fish pie'

Wild Scottish salmon, Norfolk hake, Cornish haddock & king prawns
in a tarragon veloute

Finished with soft boiled egg, spinach & gruyere cheese potato & mixed
salad

Norfolk venison bourguignon with baby onions & chestnut mushrooms

Creamed mashed potatoes, braised red cabbage, Chantenney carrots
& green beans in fresh herb butter

Mid Norfolk Smokehouse Haddock

Baby potato rarebit with chive & caviar hollandaise beurre blanc with
Asparagus, spinach & poached egg

Loin of Cornish cod

Chorizo, haricot & butter bean stew with tomato & cauliflower

Hazelnut & herb rusted hake

Swiss chard, baby potato & Morston mussel chowder

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'Classic roast dinner'

Meat choices:

Roasted sirloin of beef

Shoulder of pork with lemon & thyme crackling

Leg of Alde Valley lamb

Roasted corn fed free-range chicken

Goose fat roasted potatoes, Yorkshire pudding, cauliflower cheese,
seasonal vegetables & pan gravy

*Can be served as the table picnic style or individually plated

Vegetarian

Salt baked beetroot tart tatin

Whipped goats cheese, baby potatoes, pickled walnuts, asparagus &
rocket

Beetroot bourguignon

Charred hispi cabbage, horseradish polenta dumplings & lentils

Trio of root vegetables

Celeriac fondant, heritage carrots, & caramelized beetroot

Whipped goats cheese, pickled walnut, pickled leaves

Chargrilled spring vegetable wellington with Camembert stuffing

Dill & garlic veloute with an olive tapenade

Goat's cheese and marinated vegetable tartlet

Whipped goat's cheese, baby potatoes & crème fraise

Hasselback butternut squash with pecorini & walnut crumb

Goats cheese, buttered kale & courgettes

Sweet potato & harissa gnocchi

Butternut squash veloute & roasted cashews & sage

Vegan & other dietary options available on request

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Dessert

'Trio of chocolate'

Milk chocolate & salted caramel mousse
White chocolate panna-cotta & chocolate brownie ice cream

Madagascan vanilla panna-cotta

Summer berry compote, lavender shortbread & lemon balm

'Persian Love Cake'

Rose meringue, Vanilla ice cream, raspberry compote & dried blue cornflowers

Caramelised lemon tart

French meringue, Raspberry compote & raspberry sorbet

'Rum poached banana sandwich'

Banana bread French toast with maple syrup toffee sauce & peanut ice cream
with caramelized banana

Chocolate fondant

Caramel sauce, chocolate crumb, honeycomb & homemade vanilla ice cream

Passionfruit crème brulee

Ginger biscuit, raspberry & passion fruit curd

Dark & white chocolate brownie

Salted caramel sauce, honeycomb
& vanilla mascarpone

Cherry, raspberry & almond frangipane tart

Vanilla custard ice cream

Sticky toffee pudding

Gingerbread toffee sauce, sticky walnuts & vanilla ice cream

Mango & passion fruit filled meringue

Mango jelly, passion fruit puree & elderflower cream

White chocolate & Norfolk strawberry cheesecake

Strawberry compote & strawberry crème fraiche sorbet

Strawberry and lemon curd Eton mess

Apple & calvados tart tatin

Vanilla ice cream

Treacle tart

Clotted cream ice cream and apple caramel & raspberries

Selection of Fair-trade tea & coffee

Petit fours

Homemade chocolate truffle & flavoured macaroon

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'Table Picnic Starter'

Sharing boards & platters to be served in the middle of each table for all guests to help themselves

Italian Antipasti

Cured hams & salami

Buffalo mozzarella with basil
Heritage tomato with roasted red pepper, red
onion & capers

Rocket & parmesan salad with balsamic
dressing

Mixed olives

Garlic & rosemary focaccia with olive oil &
balsamic dip

Norfolk Fish Platter

Kiln smoked salmon with chive crème fraîche

Smoked mackerel pate sat on sour dough
crostini

Cockles with cider vinegar

Dressed whole Cromer crab with fresh lemon

Whole king prawns with lemon & parsley

Mixed green salad with French dressing

Brown bread with sea salt butter

Meat

Foie gras terrine with mustard mayonnaise

Soft boiled pork Scotch egg

Poached pear chutney

Chicory, green bean, fennel, walnut & blue
cheese mixed salad

Charred sourdough loaf

Vegetarian

Chermoula roasted aubergine

Griddled halloumi with falafel

Traditional Greek salad with feta cheese

Persian flatbread

Hummus – Muhammara – Babaganoush dips

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Table Picnic Main Course

Served in large individual bowls & platters of paired food choices in the middle of each table for guests to help themselves

Slow roasted Sirloin of Sandringham beef with garden herbs

Chimichurri salsa

Hassel back potatoes

Roasted Mediterranean style vegetables with smoked paprika & oregano

Panzanella style heritage tomato, cucumber, caper, red pepper salad with basil & crusty bread

Whole roasted & portioned Portuguese style marinated corn fed chicken

Homemade Peri-peri sauce with charred lemons & limes

Mixed vegetable slaw

Cajun charred corn on the cob

Harissa roasted sweet potatoes

Hasselback butternut squash with walnut & pecorino crumb

Giant Moroccan vegetable couscous

Curried roasted cauliflower salad with chickpeas

Pea, broccoli, courgette & feta cheese salad with fresh mint & lemon dressing

Turkish lamb leg souvlaki with traditional tzatziki

Roasted Padron peppers, butternut squash & aubergine salad with ras-el-hanout, pomegranate seeds & harissa yoghurt

Traditional bulgur wheat tabbouleh

Persian flatbreads with hummus

Line caught Sea bass fillet with watercress pesto

Whole shell on king prawns with gremolata & chilli butter

Baby new potatoes with fresh mint, lemon & crème fraîche

Broccoli, asparagus & fine green bean salad with French dressing

Fennel, cucumber, radish & samphire with fresh lemon oil