

w i n e p r e s s

Magic's Amuse Bouche

Goats cheese feuille de brick

Smoked beetroot carpaccio, heritage carrot, dill and mustard dressing

Norfolk gin cured salmon

Beetroot, dill, sweetcorn, pumpkin seeds, rye croute

Duo of Lamb

Jerusalem artichoke, tender stem broccoli, potato terrine, mint jus

Chef's Sorbet

Smoked Lincolnshire Poacher

Plum chutney, pickled celery, candied walnuts, toasted brioche (£5 supplement)

Blackberry Parfait

Brandy snap, green apple sorbet, apple gel, granola

Petits Fours

£50



If you suffer from any food allergies, please inform a member of staff as we have additional information and options for you.