



THE CROWN HOTEL

Wells-next-the-Sea

A Taste of Norfolk Tasting Menu

6 courses

To be taken by the whole table

£44.95 per person / £64.95 with a flight of wine each

Brancaster oyster served with red wine & shallot vinegar

Butternut & parmesan soup with truffle oil

Picpoul de Pinet, Tournée du Sud, Languedoc – Roussillon, France

Frary's cider & chilli mussels

St Clair Sauvignon Blanc, Marlborough, New Zealand

**Holkham venison with sautéed kale, chestnuts & bacon,
caramelized onion mash & red wine jus**

Saint Clair Pinot Noir, Marlborough, New Zealand

**Pear & sultana sticky pudding with toffee sauce
& clotted cream ice-cream**

Quady, Elysium Black Muscat Halves, California, USA

**Catherine Temple's Binham Blue cheese
Salted cracker & espresso**

A BOUTIQUE HOTEL ON THE NORTH NORFOLK COAST

www.crownhotelnorfolk.co.uk

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