



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 / £65.80 with a flight of wine each

Brancaster oyster served with red wine & shallot vinegar

Wild mushroom & sherry soup with truffle oil

Picpoul de Pinet, Tournée du Sud, Languedoc – Roussillon, France 125ml

Wells crab bread & butter pudding with citrus emulsion

St Clair Sauvignon Blanc, Marlborough, New Zealand 125ml

**Lamb belly rolled with apricot stuffing,
braised red cabbage & fried gnocchi**

Saint Clair Pinot Noir, Marlborough, New Zealand 125ml

Chocolate & pecan nut brownie

With vanilla seed ice-cream

Quady, Elysium Black Muscat Halves, California, USA 50ml

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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