

Royal Oak Wedding

Breakfast £50 per head

A variety of homemade breads, whipped and flavoured butters.

Confit duck rilette with plum ketchup.

Devilled Cromer crab tian, compressed cucumber, marinated red peppers, lemon and saffron emulsion.

Carpaccio of beef, dressed rocket, pecorino romano and truffle oil.

Pan roasted supreme of Gressingham duck, potato terrine, bok choy and star anise jus.

'Pork head to toe' pressed slow braised belly, herb crusted fillet, black pudding crumb and collar beignet, kale etuve, cider cream.

Butternut squash, sweet potato and feta wellington, pistou dressing and rocket.

Assiette of desserts, strawberry cheesecake, choux bun, chocolate brownie, vanilla marshmallow.