

SUGGESTED SET MENUS

Choose from one of the menus below for your whole party. Each menu is designed to provide a choice of dishes covering different tastes and including options to cater for dietary restrictions but if you'd like to make any adjustments then please do ask.

MENU ONE

£31 per person

STARTERS
Korean BBQ style chicken strips with a sesame Asian slaw GF DF
Creamy mushroom and tarragon soup with ciabatta croutons V
Atlantic prawn and crayfish cocktail with Bloody Mary mayonnaise and crusty bread and butter
MAINS
Lentil, shallot and mushroom shepherd's pie with maple glazed root vegetables VE GF
Slow-cooked brisket of beef with horseradish mash, fine green beans and chestnut, mushroom and red wine gravy GF
Pan-fried chicken supreme with rosemary and sea salt roasted new potatoes, green beans and sun-blushed tomato and goats cheese dressing GF
Grilled salmon fillet with a roasted garlic and herb butter, lemon crushed potatoes and rocket salad with roasted red pepper dressing GF
PUDDINGS
Spiced roasted pineapple with toasted coconut and vegan vanilla ice cream VE GF
Vanilla pannacotta with strawberry and mint salad GF
White chocolate cheesecake and raspberry sorbet V

MENU TWO

£26.50 per person

STARTERS
Farmhouse pork pâté ciabatta toast and red onion and apple marmalade
Roast vine tomato and basil soup with garlic ciabattas croutons Ve
Balsamic mushroom, butternut squash, rocket and pumpkin seed salad Ve GF
MAINS
A choice of:
Swannington silverside of beef with Yorkshire pudding
Roast chicken supreme with pork, sage and onion stuffing
Puy lentil and cranberry nut roast Ve
<i>All served with roast potatoes, Savoy cabbage, maple glazed parsnips and carrots, braised red cabbage and rich pan gravy</i>
PUDDINGS
Apple and cinnamon crumble served with vanilla custard V
Triple chocolate brownie , raspberry coulis and salted caramel ice cream V
Classic Eton Mess V GF

MENU THREE

£29.50 per person

STARTERS

Mezze boards to share including sun-blushed tomatoes, mixed olives, bocconcini mozzarella, hummus, salamis, breads and balsamic and oil dip

MAINS

Chicken supreme stuffed with mozzarella and wrapped in Parma ham served with roasted Mediterranean vegetables, basil infused mashed potatoes and pesto sauce **GF**

Pan fried sea bass fillet, tapenade crushed potatoes and roast Mediterranean vegetables **DF GF**

Garlic and herb marinated pork loin steak, warm potato shallot and caper salad and balsamic dressed rocket **DF GF**

Risotto primavera stuffed pepper with wilted spinach and roasted cherry vine tomatoes **Ve GF**

PUDDINGS

Sicilian lemon posset and shortbread biscuit **V**

Toffee cheesecake, toasted marshmallows and chocolate ice cream

Tonka bean infused berries with dairy-free vanilla ice cream and toasted flaked almonds **Ve GF**

MENU FOUR

£28.50 per person

STARTERS

Sweet Thai crispy chilli chicken salad **DF GF**

Cream of leek and potato soup with ciabatta herb croutons **V**

Balsamic roast beetroot and vegan feta salad **Ve GF**

MAINS

Classic Unthank cheeseburger in a seeded brioche bun with salad and baconnise

Panko buttermilk chicken burger topped with cheddar in a seeded brioche bun with salad and mayonnaise

Lightly spiced chickpea falafel burger in a seeded brioche bun with minted yoghurt and salad **V**

All served with fries, homemade slaw and tomato and chilli relish

PUDDINGS

Apple and mixed berry crumble and vanilla custard **V**

Chocolate orange tart and blood orange sorbet **Ve GF**

Banana and toffee mess **V GF**

The Unthank

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