

**Norfolk Restaurant Week**  
**Monday 29<sup>th</sup> Oct – Friday 9<sup>th</sup> November, 12-2.30pm**  
**(excluding weekends)**

**Menu**

2 courses £18

3 courses £23

**Starters**

Pressed ham hock terrine with kohlrabi and apple remoulade, gherkin & Paston Acre sourdough

Herbed salmon fishcake with an avocado chicory & clementine salad (df)

Aubergine, chive and Norfolk Mardler goats cheese roulade, confit tomato, foccacia crumb (v)

Celeriac and apple soup with toasted hazelnuts and horseradish crème fraiche (n, v)

**Mains**

Norfolk platter, selection of Norfolk cheeses & meats with award winning Norfolk chutney (gf available)

Wild boar and bramley apple sausage toad in the hole with colcannon potato and an onion & Moon Gazer gravy

Baked fillet of Hake with a pinenut and herb crust, stewed lentils & chargrilled tomato (df,gf)

Norfolk wild mushroom carbonara, kurly kale pesto & crumbled Binham blue cheese (v)

**Desserts**

Belgian style waffle with toffee apple sauce, vanilla gelato & cinnamon crumble (v)

Classic crème caramel with boozy cranberries (gf)

Creake Abbey chocolate fudge brownie with double chocolate ice cream, stout & dark chocolate sauce and chocolate soil (v)

Local cheese board (three cheeses) with homemade chutney and biscuits

**Booking recommended: 01328 730399 (option 1) or email: [bookings@creakeabbeycafe.com](mailto:bookings@creakeabbeycafe.com)**