

6 pm Sunday 27 May



Supper in the Market Square

*The best from our local producers
curated by chef Andy Snowling*

Menu

Starter selection on your table

HUSK WOOD FIRED BAKERY breads with
NORTONS butter & soft Cheese
CRUSH rapeseed oil and balsamic dressing

Your Choice from the main buffet

Mixed baby leaf salad from EVES HILL VEG with CRUSH dressing
BRAY'S COTTAGE onion marmalade pork pies
GUR BECK scotch egg selection
NORFOLK CHARCUTERIE platter
WALSINGHAM Couscous spring onions
Vine tomatoes with MRS TEMPLES mozzarella
BUXTON potato salad
Poached Salmon with ALGY'S asparagus
KINDFOODS terrines and pies

Desserts

Chocolate Brownie
Lemon Tart
ALGY'S strawberry Eton mess
BON BAKERY biscotti

Bar by Panther Brewery

Sponsored by

