

S E L E C T O R M E N U 2 0 1 9

The Møller Centre team place a great emphasis on not only the quality of our food but also the quality of service and the warm welcome provided by our front of house team.

Our talented chefs are delighted to offer our selector menu showcasing some classics and timeless dishes for your pleasure.

We ask that all guests dine from the same menu and enjoy the same starter, main course and dessert. We will be delighted to discuss any medical or religious dietary requirements your guests may have and we can cater for these when given advance notice ahead of your event.



*All prices below are quoted excluding VAT

**Menu selection will be required a minimum of 2 weeks prior to your event



S T A R T E R S

Cream of wild mushroom soup, buttered croutons, tarragon (V)	£10.95
Char-grilled sprouting broccoli, chilli chick peas, sour cream (V)	£9.95
Socca pancake topped with white bean houmous, fresh avocado and grilled peppers (V)	£9.95
Salad of brassica, fermented turnips and organic Godminster cheddar (V)	£11.95
Caramelised onion soup, star anise, Gruyere gratinated croutons	£11.95
Smoked duck breast, celeriac remoulade, grilled Dovecote sourdough	£12.75
Chicken liver parfait, spiced pear chutney, nutty crumbs	£11.50
Cromer crab mousse, celeriac textures, caviar dressing	£12.95
Seared scallops, celeriac purée, Granny Smith	£12.50



M A I N C O U R S E S

Confit Gressingham duck leg, Puy lentil and Wiltshire bacon, spiced consommé	£25.95
Norfolk Free range chicken breast, truffle leg bonbon, Fenland Piper potato galette, red wine jus	£23.75
Beef Wellington, potato mousseline, grilled King Oyster mushroom	£29.00
Denham Estate fallow venison loin, butternut, Girolles, and juniper jus	£28.00
Roast fillet of Pollock, smoked potato purée, spinach and a poached duck egg	£24.95
Wild sea bass, cured ham, edamame and chicory, red wine butter sauce	£26.75
Risotto of Jerusalem artichokes, umami peanut pesto, roast vine tomatoes, wild leaves (V)	£23.75
Miso glazed daikon, heritage carrots, Wobbly bottom goat's cheese, popcorn, vegetable emulsion (V)	£23.75
Tatin of English beetroot, Roscof onions, cauliflower, baby watercress, thyme jus (V)	£23.75

All main courses served with chef's choice of seasonal vegetables.



D E S S E R T S

Single origin chocolate fondant, salted caramel, citrus elements	£14.50
Bergamot crème brulee, Earl Grey poached pears, caramelised hazelnut	£13.95
Trio of mango, sesame and ginger snaps, lemon curd	£13.75
Mascarpone and amaretti, coffee jelly, amaretto cream	£11.00
Blackberry trifle, pistachio sponge, Chase elderflower liqueur	£12.95
Madagascan vanilla panna cotta, Denham Estate apple gel, compressed apples	£11.95

S W E E T E N D I N G £3.95 each

A complementary plate of wafer thin chocolate mints is offered at the end of the meal, alongside traditional teas and coffees. You could be tempted with...

Lavender chocolates

Danish sablé with apricot jam

Black cherry fruit paste

Montelimar nougat

Gin scented marshmallow