

Fayre View Restaurant

Lower Denmark Street, Diss, Norfolk, IP22 4BE.

LUNCH MENU

MAINS

Seafood Gratin

mixed seafood bound with a white wine sauce topped with breadcrumbs and parmesan cheese finished with soft poached egg

Slow Roasted Belly of Pork

served over port braised puy lentils, finished with fondant potato bacon and pork crackling

Braised Ham Hock

slow cooked ham hock served with a cauliflower cream and finished with creamy braised peas, wilted baby gem lettuce and fresh herbs

Grilled Fillet of Bass

grilled bass fillet served over a sweet potato, spinach and chick pea curry and simply finished with a coriander and lemon butter sauce

Roast Duck Breast

pan roasted breast served pink with braised red cabbage, potato cake, buttered spinach and finished with a sweet apple and rosemary jus

Sautéed Scallops

pan roasted and served with a sweet carrot purée red wine reduction and finished with a king prawn, lemon and herb butter and toasted pine nuts

DESSERTS

Dark Chocolate & Caramel Torte

served with vanilla ice cream

Baked Apple Tart

served with cinnamon ice cream

Sticky Toffee Pudding

served with toffee sauce and stem ginger ice cream

Trifle Basket

brandy basket filled with fruit compote, crème anglaise, fruit sorbet and toasted nuts

Stilton & Biscuits

served with toasted walnuts and drizzled with honey

Assorted Sorbet & Ice Creams

1 course £14 2 courses £17

Please note: All meals are freshly prepared to order, we ask for your patience during busy periods.

Last orders 1.30pm - Restaurant closes at 3pm