

## An evening with Jake Fiennes

Thursday 6th March 2025

### Seven course tasting menu

Potato and sorrel soup

Wells lobster tail Thermidor

Seared scallop with Fruit Pig black pudding and chive beurre blanc

Carpaccio of Chinese water deer with beetroot rémoulade

Hay smoked rack of hare with braised haunch and salt baked celeriac

Rhubarb pavlova

Binham Blue cheese with fruitcake

**Head Chef: Michael Chamberlain** - Whenever possible we use ingredients grown and raised on the estate; game from the shoot, beef from the marshes, venison from the park, vegetables from the walled garden, lamb and potatoes from the farm.