Møller Centre
Plated Dinner Menu

Starter

Burrata with thyme scented honey, rye crumbs and radicchio

Main course

English lamb steak braised in Norfolk red wine with crushed root vegetables

Or

Mushroom and ricotta risotto with artichokes and roasted vine tomatoes (Vegetarian)

Dessert

Pistachio and raspberry petit gâteaux with dried raspberries and chocolate leaf



Wherever possible we source local, seasonal and sustainable produce.

For allergen information or special dietary requirements please speak to a member of staff.