

# LITTLE QUIET

## **Private Hire - Norse by Norsewest**

*DDC Head Chef Fred Bolin celebrate his Scandinavian roots with a selection of small plates and tasting dishes.*

Welcome Cocktail

Vodka & Beetroot Cured Salmon  
Gravad Lax Roulade, Smoked Cods Roe

Selection of Pickled Herrings  
New Potatoes, Swedish Crispbread & Red Onion

Arctic Cheese Croquette, Cloudberry Chutney

Potted Reindeer, Pickles & Sorrel

Beef Carpaccio, Pelle Jansson

Poached Bream  
Chopped Egg, Dill, Prawns, Horseradish

Wild Mushroom & Potato Dumpling  
Sage & Lingonberry Butter

Seared Salted Ox Tongue  
Dill Veloute

Smoked Ham Hock,  
Carrot & Swede Mash

Lemon & Salt Licourice Eton Mess

Coffee, Punch & Chocolate Truffles

*If you have any favourite, annoying, or life threatening allergies,  
please let us know before tucking into your meal*