

→ Plated Dinner Menu

Starter

Burrata with thyme scented honey,
rye crubs 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



Møller Institute is committed to sustainability and minimising its carbon footprint. Wherever possible we source local, seasonal and sustainable produce. For allergen information or special dietary requirements please speak to a member of staff. Please note we cannot guarantee any of our dishes are completely free from traces of nuts.