



LIFE MAGAZINES

MONTHLY A5 LOCAL LIFESTYLE MAGAZINES

DINING OUT - Jackson's at The Old Vicarage

We are delighted to present our Head Chef Nathan Jackson. Nathan started his chef career at the age of 16 in London as an apprentice at Langan's Brasserie, setting his foundations for the basics of good cooking. He then went on to work under the watchful eye of John Christoph Novelli, who taught him how to execute attractive dishes and he was a proud member of the team who achieved their Michelin stars. Nathan later went on to work for Hush, a celebrity restaurant in London owned by Geoffrey Moore (son of Roger), Le Club and The Silver Room, also in London.

Nathan is now returning to his roots to head up our team Jackson's at The Old Vicarage and we are delighted to bring his expertise and skill to our guests. The restaurant offers modern European with a twist. Please see our sample menu. We hope you enjoy!

Sample Menu

Starters

Hand dived scallop feuillette with baby fennel, sauce vierge and anise foam

Soft boiled duck egg with English asparagus, air dried prosciutto and herb hollandaise

Roulade of goats cheese and mozzarella with piperade dressing and fine herbs

Chicken and foie gras parfait with rhubarb

and fig chutney

Risoto of cromer crab and samphire with avocado and lemon ice cream

Mains

Pan fried lemon sole with ragout of chorizo, vine cherry tomatoes, olives, aubergine caviar

Beef tornadoes with wild mushroom polenta, madeira jus and parmesan crackling

Fresh egg spaghetti with chilli, lemon and parsley gremolata, wild rocket and sun dried tomatoes

Peppered loin of Lincolnshire pork white beans, brasied gems and mustard foam

Thai salmon galletes with sweet chilli dressing, crispy leeks and sour cream

Desserts

Selection of local cheeses with fruit loaf and homemade poppy seed crackers

Summer fruit crumble with creme fraiche ice cream

Chocolate fondant with orange tuile and madagascan vanilla ice cream

Amarulla creme brulle with pistachio biscuit

Champagne jelly and ice cream

For bookings please call on 01636 815 989