

PROM HOTEL MENU SELECTION

Select one from each course whether you're having two or three courses, if you would like to give your guests a choice of three from each course there will be an extra £5.00 surcharge per person. To help things run more smoothly a pre order would be required.

STARTERS

SOUPS

LEEK & POTATO SOUP toasted cheesy herb croutons	£6.50
PLUM TOMATO SOUP cheesy marmite croutons	£6.50
TWO SOUPS tomato & butternut squash soup	£6.50
CHUNKY VEGETABLE SOUP rustic bread	£6.50
TUSCAN MINISTRONE pine nut pesto, rustic croutons	£6.50

FISHY

REAL SEASIDE PRAWN COCKTAIL	£7.75
selection of prawns in garlic & shallots, chilli & lime & marie rose with a grilled langoustine	
TEMPURA KING PRAWNS	£8.00
sautéed scallops, pickled lemon, aioli, micro herbs	
SMOKED SCOTTISH SALMON	£8.00
horseradish cream, granary bread	

OTHER

CHICKEN LIVER PATE	£7.00
red onion chutney & hot buttered toast	
CHICKEN, CHEDDAR CHEESE & TARRAGON ARANCINI	£6.50
wild mushroom & olive tapenade, balsamic glaze & rocket oil	
PANKO BREADED BRIE WEDGES	£6.25
waldorf salad, balsamic glaze	
HERITAGE TOMATO SALAD	£6.25
chilli halloumi, basil pesto and balsamic glaze	
ORIENTAL DUCK RILLETTE	£7.00
pickled raspberries, beetroot, rocket, hoisin, toasted sesame	
PRESSED HAM HOCK TERRINE	£6.50
turmeric vegetables, caper and rocket salad	
FRESH MAPLE GLAZED ASPARAGUS SPEARS	£7.50
WRAPPED IN PARMA HAM	
panko breaded soft poached egg & peppered hollandaise	
SAUTEED CHICKEN LIVERS	£7.50
in butter and pernod with bacon lardon on toasted brioche	
GIN & TONIC CURED SALMON	£8.00
compressed cucumber, pickled lemon, dill mayonnaise & tonic jelly	

MAINS

FISH & SHELLFISH

OVEN BAKED FILLET OF SALMON	£15.00
creamed potatoes, peppered hollandaise, seasonal greens	
SINGAPORE NOODLES	£14.00
egg noodles tossed with either king prawns or pan fried seabass fillet, chilli, carrots, red pepper and spinach with rice wine and soy	
PAN FRIED SWORDFISH	£15.50
lemon & ginger butter, saute potatoes, roasted mediterranean vegetables	
BEER BATTERED FILLET OF HADDOCK OR COD	£12.50
hand cut chips, mushy peas, tartare sauce and lemon	
FILLET OF SEABASS PAPILLOTE	£13.50
cooked in a banana leaf with thai flavours of garlic, ginger, coriander, lemongrass, chilli, spring onions and lime, steamed sprouting broccoli and sticky rice	
BAKED COD LOIN	£12.75
creamy herb cheese sauce, saute potatoes, fennel & green vegetables	
GRILLED SKATE WING	£15.25
lemon butter, basil, caper vinaigrette, green beans & lyonnaise potatoes	

VEGETARIAN

ROASTED MEDITERRANEAN VEGETABLES	£13.00
pesto crumb, parmesan and rocket salad, pine nuts, balsamic	
VEGAN PENANG CURRY	£12.00
sweet potato, tofu, kale, lime and ginger with patna rice	
WILD MUSHROOM STROGANOFF	£11.50
with paprika, brandy & cream, served with basmati rice & rocket	

SALADS

BLUE CHEESE WALDORF SALAD	£11.00
endive, apple, walnuts, grapes, honey and mustard dressing	
BEETROOT AND COUS COUS	£11.00
feta cheese, pine nuts and balsamic glaze	
CHICKEN CAESAR	£11.50
baby gem, anchovies, parmesan, garlic croutons	

MAINS

MEATS & GRILLS

CONFIT LEG OF DUCK	£12.95
sautéed potatoes, braised red cabbage, red wine sauce	
ROAST NORFOLK CHICKEN BREAST	£13.50
creamed potatoes, garlic greens, coarse grain 'Café au Lait'	
NORFOLK CHICKEN BREAST	£13.50
stuffed with wild mushrooms, rich pinot noir seedless grape sauce, fondant potatoes, honey glazed carrots and spinach	
ROAST NORFOLK TURKEY	£13.50
savoury seasoning, chipolata, roast potatoes & green vegetables	
ROAST SIRLOIN OF BEEF	£13.75
thyme and garlic crust, yorkshire pudding, herb roast potatoes, carrot and swede mash, cauliflower cheese and greens	
ROASTED LOIN OF HONEY GLAZED PORK	£13.00
yorkshire pudding, chunky carrots, green vegetables	
SLOW COOKED CROCK POT BEEF STEW	£12.50
with vegetables and norfolk dumplings	
STEAK & ADNAMS ALE PIE	£12.95
with short crust pastry, hand cut chips and peas or creamed potatoes and vegetables	
GRILLED FILLET STEAK	£28.00
cooked pink, large field mushroom, baby onions, vine tomato's and hand cut chips	
LOCAL BUTCHERS GRILLED SAUSAGES	£11.00
served with creamed potatoes, greens and onion gravy	
CONFIT BELLY OF DINGLEY DELL PORK	£13.50
fondant potato, apple puree, seasonal greens, roasted carrot, cider jus	
MEDALLIONS OF PORK LOIN	£12.95
mild curry sauce, saffron rice or spicy noodles and condiments	
SLOW COOKED SHOULDER OF LAMB	£14.50
roasted Mediterranean vegetables, creamed potatoes, provencal sauce	

DESSERTS

HOT

STICKY TOFFEE PUDDING	£6.50
butterscotch sauce, vanilla pod ice cream	
WARM CHOCOLATE BROWNIE	£6.50
salted caramel sauce, rum soaked raisins, vanilla whipped cream	
VANILLA CRÈME BRULEE	£6.50
lemon curd, poppy seed shortbread	
TODAY'S FRESHLY MADE CHEESECAKE	£6.50
please ask for your favourite flavour	
APPLE CRUMBLE	£6.50
sauce anglaise	

COLD

TODAY'S FRESHLY MADE CHEESECAKE	£6.50
please ask for your favourite flavour	
SELECTION OF PREMIUM LOCALLY PRODUCED DAIRY ICE CREAMS	£6.50
biscotti	
EATON MESS MERINGUE SUNDAE	£6.50
WAFFLE	£7.00
caramelised banana, vanilla pod ice cream & chocolate sauce	
CLASSIC BANANA SPLIT SUNDAE	£6.50
trio of ice cream, whipped cream and cherry on top	
BRITISH LOCAL CHEESE SELECTION	£8.00
water biscuits, house chutney	
CHOCOLATE AND APRICOT PANCAKES	£7.00
honey and ginger ice cream	
WHITE AMARETTO CREME BRULEE	£7.00
caramelised banana and alimony tuille	
VANILLA CUSTARD TART	£7.00
poached rhubarb, granola crumb and vanilla ice cream	