

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 £1.00 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 selection of prawns in garlic & shallots, chilli & lime & marie rose with a grilled langoustine	£7.75
TEMPURA KING PRAWNS sautéed scallops, pickled lemon, aioli, micro herbs	£8.00
SMOKED SCOTTISH SALMON horseradish cream, granary bread	£8.00

OTHER

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

MAINS

FISH & SHELLFISH

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

VEGETARIAN

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

SALADS

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

MAINS

MEATS & GRILLS

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

DESSERTS

HOT

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

COLD

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