



Strattons special menu

Sunday-Thursday nights throughout December 2018

from 6.30pm

Starters

Soup, seasonal from the veggie basket brought to us by local producers & gardeners, served with homemade bread (v)

Treacle cured salmon, pumpkin loaf, stewed dates, chervil

Seared pigeon, roast cauliflower, pear

Smoked dapple souffle, apple & hazelnut salad

Mains

Caramelised cauliflower risotto, sage & rosemary crumb

Scotts' field pork belly, roast shallots, celeriac puree, black pudding

Roast cod fillet, celeriac puree, Brancaster mussels, hazelnut beurre noisette

Pan seared chicken, black kale, Jerusalem artichoke, macerated cranberries, sage oil

Desserts . . .

Baileys bread & butter pudding, white chocolate ice cream

Chocolate & orange torte, cinnamon meringue, vanilla ice cream

Treacle tart, clotted cream, boozy currants

Spiced pear friand, poached pear, boozy currants, vanilla ice cream

2 courses £20.00

3 courses £25.00

Menu may be subject to change without notice due to seasonality and availability of ingredients.
Please note we cannot guarantee the absence of bones in our fish dishes & shot in our game dishes

Strattons Hotel, Ash Close, Swaffham www.strattonshotel.com
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