

Autumn Menu 2018



Open daily from 6.30pm

Nibbles....

Olives, crisps, or popcorn £3.30 each

Starters

Soup, seasonal from the veggie basket brought to us by local producers & gardeners, served with homemade bread (v) £6

Hay smoked duck breast, charred sweetcorn, cornbread, quince £7.50

Pressed sumac chicken, heritage tomatoes, tomato relish, black garlic aioli & pickled shallots £7

Treacle cured salmon, warm pumpkin loaf, stewed dates, chervil aioli £7.50

Cromer crab crumpet, crab & wholegrain mustard butter £7.50

Strattons ricotta, heritage tomatoes, tomato relish, black garlic aioli & pickled shallots £6.50

Mains

Pan roast pork tenderloin, salt baked celeriac, celeriac puree, caramelised apple, compressed celery £18

Pan fried Norfolk quail, leg ragu, charred broccoli, Pommies Anna, hazelnut vinaigrette, red grape £20

Pan fried cod fillet, poached turnips, wilted turnip greens, charred endive, apple vinaigrette, baby radishes £19

Grilled hake, sautéed artichokes, Norfolk mussels, pickled shiitake mushroom, artichoke & roast garlic velouté £20

Roast butternut squash risotto, rocket and alpine salad, rocket pesto (V) £15

Salt baked celeriac, celeriac puree, rolled Ellingham goats cheese, caramelised apple, pickled raisins & hazelnut vinaigrette (V) £16

Extras;

Roasted new potatoes £3.25
Mixed seasonal vegetables £3.25

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Desserts

Spiced apple cake, apple fool, poached blackberries, hazelnut meringue £7

Treacle tart, candied pecans, coffee ice cream £7

Egg custard tart, nutmeg ice cream, orange syrup £6.50

Peanut butter ice cream, sea salt caramel, honeycomb, chocolate shards £7

Dark chocolate financier, spiced pear, boozy currants, crème fraiche ice cream £7.50

The full cheese plate; local cheeses, biscuits & quince with roasted nuts £9

Selection of Jules's homemade petit fours & a coffee £5.95

Coffee, crème fraiche, peanut butter or nutmeg ice cream all £2 per scoop

Boozy option...

Our dessert cocktails are served with a homemade petit four (not included in dinner, bed & breakfast rates)

Spiked Hot Chocolate £8.25

Add Baileys, Frangelico hazelnut liqueur or Amaretto for a warming kick, served with homemade marshmallow

In a nutshell £10.25

Vodka, disaronno, coffee liqueur & double cream is blended to create this delectable & indulgent nutty treat

Baileys Framboise £10.25

We can't have dessert cocktails without including Baileys! This blend of classic Irish cream, raspberry & coffee liqueur is pure indulgence in a glass

VaVaVoom (Non-alcoholic) £5.95

Freshly iced coffee is shaken with cream, vanilla syrup & chocolate to create this divine dessert cocktail

Strattons makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. As Strattons prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation & cannot take responsibility for any adverse reaction that may occur
Please note we cannot guarantee the absence of bones in our fish dishes & shot in our game dishes

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