

Winter Menu 2019



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

Seared pigeon, caramelised cauliflower puree, roasted cauliflower, pear £7

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

Charred mackerel, baby potato salad, cucumber relish £7.50

Twice baked smoked Dapple souffle, apple & hazelnut salad £6.50

Mains

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

Pan seared quail, black kale, Jerusalem artichoke, macerated cranberries, sage oil £19

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

Caramelised cauliflower 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

Chocolate & orange torte, cinnamon meringue, vanilla ice cream £7

Baileys bread & butter pudding, white chocolate ice cream £6.50

Warm treacle tart, boozy currants, clotted cream £7

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

Spiced pear friand, poached pear, boozy currants, vanilla 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

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

*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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