

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

Citrus cured mackerel, lime and ginger dressing, spring onion, yoghurt £7.50

Smoked haddock souffle, horseradish crème fraiche £7

Salt baked beetroot, pickled beetroot, salsa verde, buttermilk £6.50

Mains

Pan roast pork tenderloin, slow braised shoulder, griddled purple sprouting broccoli, roast onion, hazelnut, black garlic £18

Pan seared chicken, black kale, Jerusalem artichoke, macerated cranberries, sage oil £18

Pan fried stone bass, celeriac fondants, blanched baby leeks, smoked bacon, pickled shallots, tarragon £18

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

Caramelised cauliflower risotto, baby leaf salad, green sauce (V) £15

Griddled purple sprouting broccoli, roast new potatoes, green sauce, roast onion, Ellingham goats cheese, hazelnut (V) £16

Extras;

Roasted new potatoes £3.25

Spiced baked carrots with pistachio and coriander £3.25

Member of

**Truth,
Love &
Clean
Cutlery**



Desserts

White chocolate and passion fruit pavlova £7.50

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

Warm pear frangipan tart, vanilla ice cream £7

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

Dark chocolate ganache, poached rhubarb, pistachio meringue, crème fraiche ice cream £7

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

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

Vanilla, peanut butter or white chocolate 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*

Member of

**Truth,
Love &
Clean
Cutlery**



Strattons Hotel, Ash Close, Swaffham www.strattonshotel.com
Tweet, follow or like us by logging onto our free wifi StrattonS01
@strattonshotel @eatatstrattons