

Father's Day evening menu

Sunday 16th June 2019 from 6.30pm

Nibbles....

Olives or crisps £3.30 each

Starters....

Roast spring hispi cabbage, wild garlic aioli, smoked ham, crispy chickpeas

Citrus cured salmon, lime and ginger dressing, spring onion, pickled fennel, yoghurt

Norfolk asparagus, hazelnut mayonnaise, soft quail eggs, hazelnut & lemon dressing, wild garlic(V)

Mains....

Scotts field pork belly, spring peas, smoked almond cream, black garlic

Spring vegetable risotto, crème fraiche, shaved asparagus (V)

Pan fried seabass, potato terrine, rocket pesto, heritage tomatoes

Extras;

Hassel back new potatoes £3.25

Roast leeks, salsa verde, pink pickled shallots £3.25

Desserts....

Set custard, oat & ginger biscuits, ginger poached rhubarb

Black Cat Coffee mousse, dark chocolate ganache, shortbread, dulce de leche, yogurt

Strawberry sorbet, poached strawberries, yoghurt

2 courses £15/ 3 courses £20

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
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Love &
Clean
Cutlery**



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