



Strattons 'celebration of Norfolk'

Friday 31st May

From 6.30pm



A glass of Norfolk fizz on arrival

Veggie

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

Fish

Cromer crab ravioli, spring peas, mint

Meat

Roast lamb rump, potato terrine, griddled purple sprouting broccoli, Golden Panther pickled onions, crispy lamb belly

Dessert

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

Cheese

To share: 4 Norfolk cheeses, crackers, pickled walnuts, pear served to you by our in house cheese expert Les Scott

£49 per person

Please advise us of any dietary needs on booking, Contact our reception team on 01760 723845 or enquiries@strattonshotel.com for bookings. Please note this menu is subject to small changes depending on the availability of ingredients.

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Clean
Cutlery**




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FOOD GUIDE**