

Spring Menu 2019



Open daily from 6.30pm

Nibbles....

Olives or crisps £3.30 each

Starters....

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

Chicken, pork and black pudding terrine, mustard aioli, pickled carrot, wild garlic £7

Roast spring hispi cabbage, wild garlic aioli, smoked ham, crispy chickpeas £6.50

Citrus cured salmon, lime and ginger dressing, spring onion, pickled fennel, yoghurt £7.50

Grilled mackerel, mackerel rilette, pickled cucumber, mint, sourdough crumb £7.50

Norfolk asparagus, hazelnut mayonnaise, soft quail eggs, hazelnut & lemon dressing, wild garlic (V) £7

Mains....

Norfolk lamb rump, rolled lamb breast, heritage tomatoes, blowtorched courgette, tomato & shallot dressing, rocket pesto £21

Pan seared duck breast, crispy confit leg, lyonnaise onion puree, potato & wild garlic terrine, beer pickled onions £21

Pan fried stone bass, celeriac fondants, blanched baby leeks, smoked bacon, pickled shallots, tarragon £20

Pan fried sea trout, salt baked new potatoes, spring peas & beans, Kings Lynn brown shrimp, gremolata, smoked almond cream £21

Spring vegetable risotto, crème fraiche, shaved asparagus (V) £15

Roast courgette, heritage tomatoes, potato & wild garlic terrine, rocket pesto, Ellingham goats' cheese (V) £16

Extras;

Hassel back new potatoes £3.25

Roast leeks, salsa verde, pink pickled shallots £3.25

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Desserts

White chocolate and passion fruit pavlova £7.50

Set custard, oat & ginger biscuits, ginger poached rhubarb £6.50

Banana parfait, miso caramel, caramelised banana, roast peanuts, chocolate tuile £7

Black Cat Coffee mousse, dark chocolate ganache, shortbread, dulce de leche, yogurt £7.50

White chocolate crémeux, stewed strawberries, praline cream, tarragon £6.50

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*

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