



Norfolk restaurant week menu 2019

28th October – 10th November from 6.30pm (excluding Saturdays)

2 courses £18 / 3 £23

Starters

Soup, seasonal from the veggie basket brought to us by local producers & gardeners(c)

Pressed ham hock, sweetcorn salsa, pickled shallot(su)(mu)

Smoked mackerel & herb pate, pickled cucumber, toasted sourdough(f) (m) (su) (g)

Roasted beetroot, beetroot & apple relish, Strattons ricotta, horseradish, dill salad(su) (m)

Mains

24hr slow roasted ScottsField belly pork, roasted new potatoes, braised turnips, apple & shallot vinaigrette(su) (c)

Grilled fish of the day, gremolata, new potatoes, broccoli, walnut dressing & crispy cockles(f) (mo) (tn) (su)

Lamb, tomato & harissa stew, chickpea batter, roasted carrots & sesame yoghurt(se) (m) (c)

Cauliflower cheese risotto, sourdough crumb(m) (g) (c)

Desserts

Bailey's bread & butter pudding, vanilla ice cream(m) (e) (g) (su)

Baked fig frangipan tart, honey ice cream(g) (e) (m) (tn)

Halva & sea salt brownie, vanilla ice cream, caramel (se) (m) (e) (so)

Blackberry sorbet, gin steeped blackberries, blackberry marshmallow(su) (e)

Booking recommended during this period on 01760 723845 enquiries@strattonshotel.com

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