

## MONDAY EVENING DINNER MENU

### North Atlantic Peeled Prawns

on a bed of crisp Lettuce, topped with Marie Rose Sauce (GF) (DF)

### Cured Salmon

with Chive Cream Cheese and Crayfish Tails (GF)

### Warm Goats Cheese Salad

with Beetroot Puree, Tapenade and Rape Seed Oil (V) (GF)

### Fruit Sorbet

a choice of Orange, Blackcurrant or Lemon Sorbet (GF) (V) (DF)

### Lightly Curried Sweet Potato Soup

with Tortilla Croutons and a Sweet Chilli Drizzle (DF) (GF) (V)

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### Grilled Duck Breast

with a Redcurrant and Rosemary Sauce, Braised Red Cabbage (GF) (DF)

### Pollock Fish Pie

with Warm Tartar Sauce (GF)

### Stilton and Caramelised Red Onion Tart with Toasted Walnuts (V)

served With Dressed Rocket with a Red Pepper Balsamic Coulis

### Chicken Tikka Masala

(GF flat bread available on request)

with Aromatic Rice and Naan Bread

### Norfolk Lodge Evening Salad

Select from, Shredded Ham (GF)(DF), Black Wax Cheddar (V) or Prawn & Shell on Prawns (GF)(DF)

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### Tiramisu Cake

raspberry puree with a chocolate straw (V)

### Blueberry & Frangipane Tart

with Custard Sauce and Vanilla Ice Cream (V)

### Seasonal Fruit Salad (GF) (DF) (V)

### Trio of Ice-Cream

with Toffee Sauce (V) (GF)

### Plate of English and Continental Cheeses (V) (GF)

(GF Biscuits available on request)

served with Celery, Grapes and Biscuits

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Some of our dishes may contain traces of nuts that are not specified on our menu

Any extra food asked for will be charged accordingly

**£22.75 for 3 courses**

**£18.75 for 2 courses**

**GF = Gluten Free DF = Dairy Free V = Vegetarian**