

Table d'hôte Menu

2 courses £21.75

3 courses £25.75

Artisan bread roll served with Jersey butter

Starters

Chef's Table Starter Selection

to include seasonal salads, charcuterie meats & cheeses, selection of breads, fruit platter, seafood platter

Smoked Haddock & Spring Onion Fish Cakes

lemon & dill cream sauce

Tomato, Basil & Roasted Red Pepper Soup

Jersey cream, micro basil (Served from kitchen) (v)

Raspberry Sorbet (Served from kitchen) (v)

Mains

Pan Roasted Supreme of Chicken

creamed leeks & spinach

Baked Fillet of Salmon

stir fry vegetables, teriyaki glaze

Grilled Beef Minute Steak

creamy peppercorn sauce

Mixed Vegetable Tikka Masala

basmati rice, mini naan bread (v)

Norfolk Lodge House Salad

choose from

Wiltshire Ham & Cheddar Cheese / Falafel (v) / Prawn Marie Rose (Served from Kitchen)

All of the above are served with seasonal vegetables, chef's choice potatoes

Desserts (Served from Kitchen)

Sticky Toffee Pudding

served with toffee sauce & vanilla ice cream

Individual Red Velvet Cake

chocolate sauce, fresh cream, coulis

Glazed Lemon Tart

fresh raspberries, raspberry sorbet

Selection of Cheeses

served with biscuits, butter, fruit & chutney

Duo of Ice Creams

wafer, coulis, fresh cream, seasonal berries