



NORTON HOUSE
Luxury 3 Star Hotel & Restaurant

Wedding Menu Selector

Please view this selector simply as a guide to the dishes we can offer you, as upon request we would be more than happy to plan a bespoke menu exclusively for you.
Please ask Karen for more details.

FIRST COURSES

A wide selection of delicious of home soups served with fresh breads.

Tartlet of Forrest mushrooms, cooked with soured cream and paprika.

Duck liver and orange parfait, served with home baked breads and red onion jam.

Cockle, leek and potato gratin Creamy goats cheese and cherry tomato salad with roasted herb croutons & balsamic dressing.

Homemade fishcakes with lemon mayo.

Chilled seasonal melon with Parma ham and figs.

Chilled seasonal melon with fresh fruit compote.

Norton House Cawl with home baked breads.

Smoked Salmon Roulade with cremefraiche and horseradish, cracked black pepper.



MAIN DISHES

Roast Sirloin of Beef, or roast breast of Pembrokeshire Turkey, with all the trimmings.

Breast of Chicken, cooked with creamed leeks, smoked bacon and tarragon.

Slow cooked braised Steak with soft green peppercorn sauce.

Supreme of Chicken filled with Parma ham and fresh sage.

Prime loin of Pork steak, with a raspberry and mustard seed sauce.

Shoulder of Welsh Lamb, cooked with apricots and scented with cumin and coriander.

Individual Beef Wellington, with a spinach & Stilton stuffing, Madeira Jus.

Brazilian rubbed escalope of Salmon, cremefraiche and pink grapefruits.

Tart tatin of Mediterranean vegetables, tomato, saffron and garlic fondue (for lots more vegetarian ideas, ask to see the full menu).

Fillet of Sea bass, on wilted spinach with a champagne and vanilla bean sauce.



DESSERTS

Norton House Pavlova.

Mousse of white chocolate on a dark chocolate sauce, with brandied oranges.

Brioche bread and butter pudding with ice cream or custard.

Caramelised Pear tart with butterscotch sauce.

Vanilla creme brutes with shortbread.

Lemon Poset with Praline.

Seasonal fruit crumble with ice cream or custard.

Tuille basket filled with strawberries romanoff.

Poached Pear in a vanilla syrup with hazelnut ice cream.

Selection of Welsh cheeses with apples, celery and grapes.

Home made profiteroles, pastry cream and warm chocolate sauce.