

NORTON HOUSE HOTEL  
BISTRO • ACCOMMODATION • WEDDINGS

April to June

Small Function Menu

*Lunch £15.00 2 Courses £17.00 3 Courses*

*Evening £17.00 2 Courses £20.00 3 Courses*

*For Parties of 15 or More*

Starter

Soup of the Day with Crusty Bread

Traditional Prawn Cocktail with Brown Bread

Chicken Liver Parfait, Onion Marmalade, Toasted Bloomer

Roasted Courgette, Asparagus, Broad Bean, Feta & Mint Salad

Breaded Brie with Cumberland Sauce

Main Course

Oven Roast Chicken Breast, Gratin Potato, Fine Beans, Marsala Wine and Sage Sauce

Baked Fillet of Hake on Seasonal Greens with a Roasted Pepper, Tomato & Butterbean Stew

Pork Tenderloin on a Bed of Leeks with Hassleback Potato in a Cider and Grain Mustard Sauce

Roast Beef with a Yorkshire Pudding, Roast Potatoes, Honey Roast Parsnips and Seasonal Vegetables

Roasted Butternut Squash, Sage and Welsh Goats Cheese Risotto topped with Parmesan Crisp

Dessert

Lemon Posset with a Short Bread Biscuit

White and Dark Chocolate Profiteroles with Honeycomb Bites

Homemade Treacle Tart with Vanilla Ice Cream

Cinnamon Churros with Hot Chocolate Sauce

Forrest Fruit Eton Mess