



# Residents Menu

  
NORTON HOUSE  
HOTEL

## STARTER

*Winter Vegetable Soup with Crusty Bread (vg) (gf\*)*  
*Traditional Prawn Cocktail with Bread & Butter (gf\*)*  
*Duck Croquette served with Spiced Red Onion Chutney*  
*Goats Cheese, Pear & Cranberry Salad (gf) (v)*  
*Beetroot & Red Onion Tart, Salad & House Dressing (vg)*

## MAIN

*Pan Fried Chicken served with Crushed New Potatoes, Seasonal Vegetables and a  
Provencal Sauce*  
*Pan Fried Duck with Trio of Parsnip, Citrus Glaze, Fermented Blueberry and  
Duck Sauce (gf\*)*  
*Pan Fried Salmon, sauce Vierge & Crushed New Potatoes (gf)*  
*8oz Rib-eye served with Triple Cooked Chips, Asparagus, Tomatoes and  
Chimichurri*  
*Vegan Lentil Loaf, Tomato Glaze, Roast Potatoes and Vegan Gravy (vg) (gf)*

## DESSERT

*Homemade Chocolate Torte with Crushed Raspberry and Baileys Chantilly  
Cream (gf)*  
*Apple & Cranberry Crumble with Custard (gf) (vg\*)*  
*Sticky Toffee Pudding with Butterscotch Sauce*  
*Trio of Sorbet (vg) 9gf)*  
*Artisan Cheeses with Grapes, Celery, Chutney and Welsh Crackers (£4  
Supplement)*

**V - Vegetarian VG - Vegan/ GF- Gluten Free/GF\* Can Be Made Gluten Free**

**2 Courses £25 3 Courses £28**