



# MENU

  
NORTON HOUSE  
HOTEL

## STARTERS

- Pea & Watercress Veloute with Crispy Parma Ham (vg\*) (gf\*)*  
*Duck Croquette with Cherry Chutney*  
*King Prawn & Smoked Salmon Cocktail (gf\*)*  
*Haddock Bon Bon with Tartar Sauce*  
*Endive, Orange & Beetroot Salad with Pomegranate Dressing (vg) (gf)*

## MAIN COURSE

- Roast Turkey, Roast Potatoes, Honey Roast Parsnips, Pig in Blanket, Stuffing and  
Chef's gravy (gf\*)*  
*Roast Beef with Yorkshire Pudding, Honey Roast Parsnips,  
Roast Potatoes & Chef's Gravy (gf\*)*  
*Rolled Belly Pork, Sage & Apple Stuffing, Honey Roasted Parsnips,  
Roast Potatoes & Chef's Gravy (gf\*)*  
*Pan Fried Salmon, Fondant Potato and a Sparkling Wine Sauce (gf)*  
*Persian Cashew and Carrot Nut Roast  
with Roast Potatoes, Maple Roasted Parsnips and Vegan Gravy (vg) (gf)*  
*All Mains served with Seasonal Vegetables*

## DESSERTS

- White Chocolate Parfait, Macerated Strawberries and a Lemon Biscuit Crumb (gf\*)*  
*Coffee Panna cotta, Chocolate Ganache & Biscotti (gf\*)*  
*Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream*  
*Salted Caramel & Apple Crumble with Creme Anglaise*  
*Trio of Ice Cream (gf)*  
*Trio of Sorbet (vg) (gf)*

*2 Courses £22 3 Courses £27*

VG= Vegan VG\* Vegan Can be adapted GF= Gluten Free GF\*=Gluten Free can be adapted