

Mother's Day

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

