

# st GILES HOUSE

## Function Selector Menu

Please Choose One Starter, One Main and One Dessert. If requiring more Choices, then the Menu you would like, can be re-priced at your request.

### Starters

<b>Homemade Soup of the Day,</b> (See Suggestions Overleaf)	<b>£variable</b>
<b>Cley Smoke House Smoked Salmon &amp; Prawn Roulade,</b> with Salmon Caviar & Taramasalata.	<b>£7.00</b>
<b>Sun Blushed Tomato and Basil Tart Tatin,</b> with Glazed Mozzarella, Toasted Pine Nuts & Roquette.	<b>£6.50</b>
<b>Caramelised Pork Belly and Seared Hand Dived Scallops,</b> with Pea Puree, Pea Shoots & Sesame Seed Crackling.	<b>£8.00</b>
<b>Chicken Liver Parfait,</b> with Truffle Butter, Celeriac Remouade, Heritage Tomato Chutney & Melba Toast.	<b>£7.00</b>
<b>Tea Smoked Duck Breast,</b> with Mozzarella, Warm Roasted Figs & Orange Infused Vinaigrette.	<b>£7.00</b>
<b>Selection of Cold Meat &amp; British Isle Cheese Platter,</b> Smoked Chicken, Parma Ham, Chorizo Sausage, Binham Blue Cheese, Cornish Yarg, Marinated Olives, Celery, Grapes, Heritage Tomato Chutney & Handmade Crackers.	<b>£8.00</b>
<b>Showcase of Seafood,</b> Retro Prawn Cocktail with Cucumber Ribbons, Chargrilled Oak Smoked Salmon, Cromer Crab Cakes, Mackerel Pate & Horseradish Cream.	<b>£8.00</b>
<b>Pan Fried Sardines with Mediterranean Vegetables,</b> with Chargrilled Tomato Infused Melba Toast & Pesto.	<b>£7.00</b>
<b>Herb Crusted Fillet of Beef Carpaccio,</b> with Roasted ratatouille Dressing, Bocconcini Mozzarella Fritters & aged Balsamic.	<b>£7.50</b>

### Main Courses

<b>Seared Hand Dived Scallops,</b> with Butternut Squash & Sage Risotto, Parmesan Crisp & Pea Shoot Salad.	<b>£17.00</b>
<b>Pan Fried Salmon Supreme,</b> with Herb Scented Crushed New Potatoes, Buttered Spinach, & Heritage Tomato Chilli Ragout.	<b>£14.50</b>
<b>Crisp Skinned Fillet of Seabass,</b> with Shellfish Risotto, Garlic Langoustine & Hollandaise Sauce.	<b>£16.50</b>
<b>Baked Fillet of Beef Wellington,</b> with Parmentier Potatoes, Celeriac, Chantenev, Buttered Spinach ,Carrots, Chestnut Mushrooms & Madeira Sauce.	<b>£26.00</b>
<b>Braised Beef Bourguignon</b> with Buttered New Potatoes, Baby Onions, Button Mushrooms, & Thyme Roasted Root Vegetables.	<b>£15.00</b>
<b>Pan Fried Rump of Lamb,</b> Glazed Fondant Potato, Chantenev Carrots, Pancetta, Savoy Cabbage & Red Wine Jus.	<b>£20.00</b>
<b>Caramelised “Dingle Dell” Pork Belly,</b> with Creamed Potato, Glazed Parsnips, Black Pudding & Bramley Apple Compote.	<b>£17.50</b>
<b>Pan Fried Chicken Breast &amp; Confit Leg,</b> Glazed Fondant Potato, Pancetta, Pea & Tarragon Cassoulet.	<b>£14.50</b>
<b>Pan Seared Halibut Fillet,</b> with Rosti Potato, Parsnip Puree, Ribbons of Vegetables, Tempura King Prawns & Béarnaise Sauce.	<b>£19.00</b>
<b>Choice of Roast Meats with all Traditional Accompaniments</b>	
<b>Roast Sirloin of English Beef</b>	<b>£16.00</b>
<b>Roast Loin of Pork</b>	<b>£15.00</b>
<b>Roast Leg of Lamb</b>	<b>£15.00</b>
<b>Roast Turkey</b>	<b>£15.00</b>

Vegetarian Main Course Options

£14.00

**Mediterranean Vegetable Tart,**

with New Potatoes, Olive Tapenade, Red Pepper Pesto and Roquette.

**Chargrilled Mediterranean Vegetables Tian,**

with Parmentier Potatoes, Chilli Ragout & Glazed Mozzarella.

**Wild Mushroom, Artichokes & Butternut Squash Open Lasagne,**

with Garlic Roll & Parmesan Salad.

**Roasted Root Vegetables & Thyme Wellington,**

with Sautéed new Potatoes, Baby Spinach & Wholegrain Mustard Sauce.

**Warm Garlic Wild Mushrooms,**

with Croutons, Roasted Red Peppers, Olives, Buffalo Mozzarella & Lambs Leaf Salad.

**Leek & Tarragon Risotto,**

with Chargrilled Halloumi Cheese, Crispy Leeks & Watercress Salad.

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Please Note:

The above Menus are designed and suitable for larger Private Dining Functions and Wedding Parties, however, if you are hosting an intimate Dinner or Lunch or wish for something a little different we can provide Set Menus, Seasonal Menus, Specific Menu choices or fixed-cost 5-6 course Menus depending on your preferences and budgets.

For more details on your options please arrange to speak with our Function Manager.

Desserts

**Norfolk Honey Parfait,**

with Pickled Plums and Oat Crumble.

£6.00

**Baked Vanilla Cheesecake,**

with Butterscotch Sauce and Crushed Honeycomb.

£6.50

**Assiette of Classic Desserts,**

Crème Brulée, Glazed Lemon Tartlet and a Dark Chocolate Cup with Milk Chocolate Mousse.

£7.50

**Caramelised Pear Tart Tatin,**

with Apple Purée and Thyme Infused Ice Cream.

£6.00

**Warm Dark Chocolate Brownie,**

with Vanilla Pod Ice Cream.

£6.50

**Apple, Blackberry and Plum Oatmeal Crumble,**

with Crème Anglaise.

£6.00

**Glazed Lemon Tart,**

with Clotted Cream and Crushed Raspberries.

£6.50

**St. Clements Syllabub,**

with Blood Orange Sorbet, Candied Zest and a Tuille Biscuit.

£6.00

**Selection of British Isle Cheese,**

with Heritage Tomato Chutney, Celery, Grapes and Handmade Crackers.

£7.50

**Strawberry Pavlova,**

with Blood Orange Sorbet & Strawberry Purée.

£7.00

**Dark Chocolate & Amaretti Tarte,**

with Glazed Cherries & Vanilla Pod Ice Cream.

£7.00

**Crème Brulée,**

with Crème Chantilly Macaroons & Raspberry Sorbet.

£6.50

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Freshly Brewed Tea or Coffee

£1.50 per Person

Freshly Brewed Tea or Coffee with Mints

£2.00 per Person

Freshly Brewed Tea or Coffee with Petit Fours

£2.50 per Person

An Amuse Bouche

£2.00 per Person

Homemade Sorbet as Intermediate or as a Pre Dessert

£2.50 per Person

Separate Small Cheese Course

£3.95 per Person

Cheeseboard per Table

£4.95 per Person