

Restaurant Set Menu @ St Giles House

2 Course and Coffee - £27.50

3 Course and Coffee - £32.50

Homemade Soup of the Day (V)

St Giles House Caesar Salad, (V)

Poached Egg.

Classic Potted Shrimp,

Dressed Herb Salad and Toasts.

Rabbit and Pancetta Terrine,

Red Onion Chutney, Brioche and Balsamic.

Grilled Lemon Sole,

Brown Shrimp and Parsley Butter, Sautéed Potatoes and Spinach.

Chargrilled Sirloin of Norfolk Beef,

Chips, Onion Rings, Tomato, Watercress and Garlic Butter.

Pan Roast Chicken Breast,

Gratin Potatoes, Tenderstem Broccoli, Courgette and Peas.

Wild Mushroom and Broad Bean Risotto, (V)

Parmesan and Watercress Salad.

Dark Chocolate and Peanut Tart,

Raspberry Sorbet and Fresh Raspberries.

Sticky Toffee Pudding,

Vanilla Ice Cream and Butterscotch Sauce.

Binham Blue, Smoked Dapple and Norfolk White Lady Cheeses,

Chutney, Candied Walnuts and Crackers.

Selection of Homemade Ice Creams and Sorbets,

Brandy Snap Basket.

Residents who are booked on a Dinner Inclusive Package can dine from this menu or the A La Carte Menu inclusive of their rate, please be aware if there are any supplements chargeable.

Food Allergies and Intolerances – All of our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are prepared and our menu descriptions do not include all ingredients. Please ask a member of staff if you require assistance.