

# Restaurant Set Dinner Menu @ St Giles House

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3 courses £32.50

## **Homemade Soup of the Day, (V)**

### **Glazed Goats Cheese, (V)**

Salt-Baked Beetroots, Toasted Hazelnut Dressing and Herbs.

### **Trout Ballatine,**

Cauliflower Puree Salad, Dill and Lemon Cream.

### **Smooth Duck Liver Pâté,**

Red Onion Marmalade, Balsamic, Poppy Seed Toasts and Pea Shoots.

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### **Dingley Dell Pork,**

Celeriac Puree, Cabbage, Pancetta, Apple Pearls, Rosti Royal and Cider Jus.

### **Chargrilled Norfolk Sirloin Steak,**

Vine Tomatoes, Portobello Mushroom, Hand Cut Chips and Peppercorn Butter.

### **Grilled Stone Bass,**

Clam Risotto, Saffron Braised Fennel, Spinach and Bisque.

### **Braised Shank of Lamb,**

Mashed Potatoes, Sunblushed Tomatoes, French Beans and Tomato Jus.

### **Twice Baked Goats Cheese Soufflé, (V)**

Wilted Spinach, Confit Cherry Tomatoes, Comté Cream Sauce and Walnut Tuille.

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### **Pistachio and Black Cherry Panna Cotta,**

Black Cherry Compote, Pistachio Brittle and Crushed Amaretti Biscuits.

### **Chocolate Fondant,**

Black Cherry Sorbet, Dark Chocolate and Kirsch Mousse.

### **Spiced Brandy Arctic Roll,**

Brandy Anglaise.

### **Norfolk Cheeses,**

Chutney, Candied Walnuts and Crackers.

### **Selection of Homemade Ice Creams and Sorbets,**

*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.*